



 **BLAZE**[®]
Grill for life.™

Built with Lasting Strength

Since its founding in 2012, Blaze has stayed true to its original concept of making premium grilling and outdoor living accessible to all. Doing so has required an unwillingness to sacrifice superior materials and unrivaled warranties, both of which fortify every Blaze product. We use ultra-durable, commercial-grade stainless steel fit for the outdoors, backed by best-in-class lifetime warranties to reinforce your confidence in our construction. Put it all together, and a Blaze is a premium product without the premium price tag.

Elegantly Designed

Looks aren't everything, but there's something to be said for a modern aesthetic that transcends time and fads. Every Blaze product is designed to meet that high standard of elegance, from the stunning quality of materials to the finely handcrafted details found in every knob and curve. For outdoor entertainers who value sleek appearances, there's nothing quite like a Blaze as the centerpiece of it all. We design with you in mind — because creating a luxurious outdoor living space shouldn't break the bank.

Engineered with Purpose

Every Blaze item is carefully crafted, with years of industry experience and know-how helping us create all-around premium products for your enjoyment. The sense of community from gathering around a sizzling grill in a cozy outdoor space is something we can all relate to, so we spent years fine-tuning every aspect of our products to serve that purpose. Encouraging that togetherness drives everything we do and is at the heart of the Blaze experience. After all, we don't just want to give you a great grill; we want to help you Grill For Life™.

- Built to last from strong, superior materials
- Designed to impress with elegance and flair
- Purposefully engineered with you in mind
- A premium experience without the premium price
- Backed by best-in-class, lifetime warranties

Visit blazegrills.com to find a local or online retailer.



► Professional LUX Grills



► Blaze 3-Burner Professional LUX Gas Grill

From the stunning elegance and unrivaled durability of 304-grade stainless steel construction to extraordinarily efficient performance, every last inch of the Blaze Professional LUX gas grill was designed for a luxury experience. All told, it is an eye-catching outdoor centerpiece that will wow guests with high-end aesthetics, performance, and durability.



BLZ-3PRO-NG/LP
OPTIONAL CART:
BLZ-3PRO-CART

► Blaze 4-Burner Professional LUX Gas Grill

BLZ-4PRO-NG/LP
OPTIONAL CART:
BLZ-4PRO-CART



- Heavy-duty stainless steel construction is backed by a best-in-class **lifetime warranty** to give you ultimate peace of mind
- **18,000 BTUs** per burner for ultimate cooking power
- **10,000-BTU** Infrared rear burner that lets you put on a show with succulently slow-roasted dishes
- **Push & Turn flame-thrower** with backup flashtube & crossover channels for each burner ensure a steady, reliable flame with every start
- **Double-lined, 304 stainless-steel** grill hood protects outer layer from heat discoloration and retains steady, high heat
- **Full-width, roll-out drip tray** and removable lower-heat baffles for easy cleanup
- Enjoy your Blaze grill freestanding on a cart or built right into your island

► Standard LUX Features



Heavy-Duty Hexagonal Cooking Rods
12mm thick cooking rods absorb heat, producing deep sear marks.



Cast Stainless Steel Burners
Professional-quality, cast stainless steel H-burners deliver impressive cooking power and durability.



Illuminated Control Knobs
Sophisticated red LED lights illuminate and accent the control knobs.



Perforated Flame Stabilizing Grids
Heavy-duty 12mm flame stabilizing grids cover the entire grill to maximize flavor and minimize flare-ups.



Rotisserie Kit
Included rotisserie kit with waterproof motor provides grilling versatility.



Heat Zone Separators
Removeable heat zone separators divide cooking surface into individual temperature zones putting you in command of every inch of cooking.

► Premium LTE Grills



► Blaze 4-Burner LTE Gas Grill

with Infrared Rear Burner & Built-In Lighting System

Much like its LUX counterpart, Blaze Premium LTE gas grills let you know upfront what to expect: the best all-around premium grilling experience, right in your own backyard. Yet, we still keep affordability in mind, even while including a signature LED Illuminated Control System to complement the sleek and ultra-durable, 304-grade stainless steel design. Fun features and top-of-class performance, meanwhile, make grilling for friends and family more enjoyable than ever.



BLZ-4LTE2-NG/LP
OPTIONAL CART:
BLZ-4-CART

► **Blaze 5-Burner LTE Gas Grill**
with Infrared Rear Burner & Built-In Lighting System

BLZ-5LTE2-NG/LP
OPTIONAL CART:
BLZ-5-CART



- Heavy-duty stainless steel construction is backed by a best-in-class **lifetime warranty** to give you ultimate peace of mind
- **14,000 BTUs** per burner for intense cooking power
- **10,000-BTU** Infrared rear burner that lets you put on a show with succulently slow-roasted dishes
- **Double-lined, 304 stainless-steel** grill hood protects outer layer from heat discoloration and retains steady, high heat
- **Full-width, roll-out drip tray** and removable lower-heat baffles for easy cleanup
- Enjoy your Blaze grill freestanding on a cart or built right into your island

► **Standard LTE Features**



Heavy-Duty 9mm Triangular Cooking Rods
Patented* 9mm triangular cooking rods maximize your searing capabilities.



Perforated Flame Stabilizing Grids
Designed to minimize flare-ups, the perforated flame stabilizing grids also serve as excellent protection for the burners below.



Illuminated Control Knobs
Sophisticated red LED lights illuminate and accent the control knobs.



Cast Stainless Steel Burners
Professional-quality, cast stainless steel Linear burners deliver impressive cooking power.



Push & Turn Flame Thrower
Primary ignition system delivers a fast start every time.



Heat Zone Separators
Removeable heat zone separators divide cooking surface into individual temperature zones putting you in command of every inch of cooking.

▶ Prelude LBM Gas Grill

▶ Blaze 3-Burner / 4-Burner Prelude LBM

This Blaze series provides affordable, commercial-style gas grills that any backyard cook can enjoy. Property managers should make note of the Prelude LBM's approval and warranties for multi-user settings like apartment complexes, condos, hotels, and resorts. No matter the installation site, these grills are built to last and to make grill masters out of everyone.



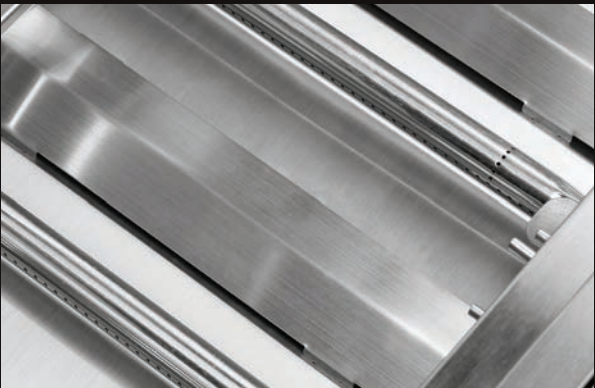
BLZ-3LBM-NG/LP
OPTIONAL CART:
BLZ-3-CART



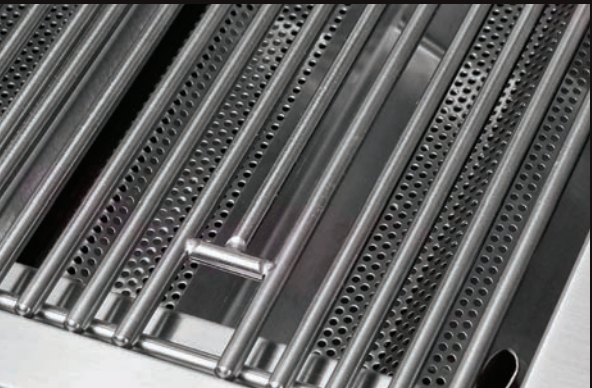
BLZ-4LBM-NG/LP
OPTIONAL CART:
BLZ-4-CART

- Commercial Quality 304 Stainless Steel Tube Burners
- 14,000 BTUs per burner of cooking power
- Double-lined, 304 stainless-steel grill hood protects outer layer from heat discoloration and retains steady, high heat
- Full-width, roll-out drip tray and removable lower-heat baffles for easy cleanup
- Flash tube ignition and crossovers provide an alternate ignition option
- Enjoy your Blaze grill freestanding on a cart or built right into your island

▶ Standard LBM Features



Heat Zone Separators
Removeable heat zone separators divide cooking surface into individual temperature zones putting you in command of every inch of cooking.



Perforated Flame Stabilizing Grids
Designed to minimize flare-ups, the perforated flame stabilizing grids also serve as excellent protection for the burners below.



Heavy-Duty 8mm Round Cooking Rods
Durable 8mm stainless steel cooking rods maximize your searing capabilities.



Push & Turn Flame Thrower
Primary Ignition system delivers a fast start every time.



▶ Portable Grill



▶ Blaze Professional LUX Portable Grill

We took everything you loved about the Blaze Professional LUX grill — cast stainless steel H-burners, hexagonal cooking rods, and more — and downsized it for portability. That's right: you can take Blaze's Push & Turn flame-thrower ignition, heat zone separators, and best-in-class warranty wherever you please. For safer transportation, the Blaze Professional LUX portable grill features a pair of front-facing clasps that lock the lid in place during transit. It's also designed for use with a 1-lb. propane cylinder, though you can hook it up to a standard, 20-lb. tank as well with the included hose and regulator.

- **12,000 BTUs** of cooking power deliver unbeatable cooking power
- **304-grade stainless steel** construction is built to last in the toughest environments and backed by a **best-in-class, lifetime warranty**
- Blaze **flame-thrower ignition** provides a quick and reliable startup every time, anywhere
- **Heavy-duty cast stainless steel** H-burner, flame tamers and 12mm hexagonal cooking rods are extra-durable no matter where you're grilling
- Available with the Blaze 17" Pedestal and Blaze Side Shelves to customize and bring convenience to your cookout



BLZ-1PRO-PRT-LP



BLZ-1PRO-PRT-LP
+ BLZ-PRTPED-17
+ BLZ-PRTPED-SS

▶ Marine Grade



▶ Blaze Premium LTE Marine Grade Grill

Coastal living should never stop you from enjoying the very best in grilling. That is why we designed a Blaze Premium LTE Grill built from marine-grade, 316L stainless steel, an alloy with extra resistance to saltwater environments. This 4-burner grill is also rated for multi-user applications such as multi-family dwellings, apartments, hotels, and (of course), seaside condos. Under this 3-year multi-family warranty, Blaze also extends its usual lifetime coverage to include labor charges.

- The Blaze Marine Premium LTE grill includes all the same amazing features as the original Premium LTE model, with the only difference being marine-grade steel used in construction
- Enjoy your Blaze grill freestanding on a cart or built right into your island



BLZ-4LTE2MG-NG/LP

► Blaze Professional LUX Marine Grade Portable Grill

If you thought turning the Blaze Professional LUX into a portable grill was impressive, wait until you see this. We built this model from 316L stainless steel, which is highly effective against saltwater corrosion, so you can enjoy some seaside sizzle without worrying about the grill’s long-term health. Leave the premade sandwiches at home and let the Blaze Professional LUX Marine Grade Portable grill see you through every beach trip.



- The Blaze Professional LUX Marine Grade Portable grill includes all the same amazing features as the original Professional LUX Portable model, with the only difference being marine-grade steel used in construction
- Available with the Blaze 10” Marine Pedestal and Blaze Side Shelves for a more customized and convenient cooking experience

BLZ-1PRO-PRTMG-LP



BLZ-1PRO-PRTMG-LP
+ BLZ-PRTPED-MG10
+ BLZ-PRTPED-MGSS





Charcoal Grills

▶ Blaze Charcoal Grill

Why should our approach to building the best all-around grills be limited to one fuel type? We purposefully engineered the Blaze charcoal grill with the same thought that goes into all our products, starting with heavy-duty, 304-grade stainless steel construction for rugged durability in the outdoors. Of course, we followed that up with our best-in-class lifetime warranty, not to mention a double-lined grill hood that wards off heat discoloration and efficiently traps heat. And once you get under that hood, you will find even more to love about our affordable, commercial-style charcoal grill.

BLZ-4-CHAR
OPTIONAL CART:
BLZ-4-CART



- **Hook-and-hang cooking grids** make it possible to add charcoal and wood while cooking so your sizzle never has to stop
- **Adjustable charcoal tray** lends versatility: it can be lowered closer to the coals for high-heat grilling, or raised when you want to slow-cook
- Rear vent can be adjusted for **precise airflow control**, which in turn affects temperature
- **Removable charcoal tray** and **full-width, pull-out ash pan** lead to hassle-free cleaning
- Enjoy your Blaze grill freestanding on a cart or built right into your island



▶ LTE Griddle



▶ Blaze Premium LTE Griddle & Cart

Blaze got in the griddle game with this Premium LTE model, and the results are what you would expect from the leading premium grill brand. Just like with its gas grill counterpart, we chose heavy-duty, 304-grade stainless steel for maximum durability, along with the LTE Series' LED red control knob illumination. The stainless steel burners are U-shaped to provide exceptionally even heat across the 495 square inches of cooking surface, which can be used for everything from stir fry and searing steaks to a full-scale breakfast.



- **Heavy-duty, commercial-grade stainless steel** construction packs unrivaled longevity
- **18,000 BTUs** of cooking power in each **U-shaped burner** provide astoundingly even heat across the griddle surface
- **Reliable flame-thrower** ignition makes lighting the griddle simple, while the **backup flash-tube ignition** with crossover channels ensures you can always light the unit
- **Full-width grease trough** directs drippings into the drip tray for effortless cleanup
- Enjoy your Blaze griddle freestanding on a cart or built right into your island

BLZ-GRIDDLE-LTE-NG/LP
+ BLZ-GRIDDLE-CART

► Electric Grill



► Blaze Electric Grill

With a compact, water-resistant design and 3 years of multi-user coverage in addition to our lifetime warranty, the Blaze electric grill is fit to cook anywhere there's a power source. This grill is a great solution for urban living spaces where open flames are prohibited, but it's just as useful at campgrounds, marinas, and even traditional backyard grilling areas. Blaze's 9mm triangular stainless steel cooking rods expertly channel heat from the 1,500-watt heating element, allowing you to sear to your heart's content without open flames. The 304-grade stainless steel grill body has a double-lined hood to trap heat and prevent discoloration, with 16-gauge flame-tamers to keep flare-ups at bay. A 60-minute safety timer gives you added peace of mind when using the Blaze electric grill, which is available in table-top, pedestal, and built-in configurations to meet your needs.



- **Commercial-grade stainless steel** construction enhanced with a **water-resistant design** to protect electrical components
- Blaze's usual **best-in-class, lifetime warranty** is paired with a **3-year warranty for multi-user applications**
- **Triangular stainless steel cooking rods** produce impressive sear marks without the need for an open flame
- **Full-size heating element** has a maximum surface temperature of 749°F, more than enough for high-heat grilling
- **Double-lined grill hood** helps stop discoloration and retains heat for consistent temperatures
- Grill with confidence thanks to the **60-minute safety shutoff timer**
- **Pull-out drip pan** for easy and efficient cleanup

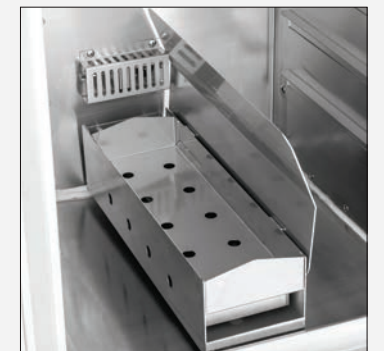
BLZ-ELEC-21
OPTIONAL PEDESTAL: BLZ-ELEC21-BASE
OPTIONAL HANGING KIT: BLZ-ELEC21-HGKIT

► Electric Smoker



► Blaze Electric Smoker

From the makers of the best all-around premium grills comes a built-in electric smoker designed to last a lifetime. The water-resistant Blaze electric smoker is elegantly constructed from 304-grade stainless steel and backed by a best-in-class, lifetime warranty. While serving as a beautiful addition to any outdoor space, this smoker is also easy to use and versatile enough to slow-cook virtually anything from ribs to cheese on its 3 temperature settings. Use the ample cabinet space and 5 cooking rack spots to arrange the Blaze smoker to fit your wildest cravings — then feast on the results.



- Smoker body is 1-inch thick and double-walled to remain cool to the touch during use
- **Thermocouple** is placed right above the fire source to gauge accurate temperatures
- **Completely sealed construction** locks in heat for consistent cooking every time
- **1,500-watt electric heating element** burns wood chips for delicious flavor
- **Insulated fire mat** shields your BBQ island from the smoker's heat

BLZ-26-ELSMK



Kamado Grill

► Blaze 20 inch Cast Aluminum Kamado Grill



The modern kamado-style grill is widely considered one of the most versatile grills on the market — and for good reason. Most are made from thick ceramic that holds heat for long periods, ideal for everything from grilling and smoking to roasting and baking. Furthermore, kamados maintain consistent temperatures as low as 225°F and as high as 750°F and up. Their vent systems allow grillers to precisely control airflow, essentially turning the grill into a wood-fired oven.

Blaze took the lessons learned from centuries of kamado-style cooking, then introduced a modern twist by building this kamado with solid cast aluminum measuring 1" thick. Why cast aluminum? This design provides unparalleled durability — extreme saltwater and explosive tannerite tests proved that — plus the same outstanding temperature control and heat retention ceramic kamados are so well known for. With a lifetime warranty on the cast aluminum body and other key components, kamado purists can confidently break from tradition to experience a superior grill engineered for luxury cooking.

BLZ-20-KAMADO

► Standard Features



Cooking Grid
20-inch diameter stainless steel hex- shaped cooking surface provides exceptional heat retention and beautiful sear marks.



Hinged Cooking Surface
Hinged cooking surface allows for the convenient addition of wood or charcoal without removing the grates.



Lift Assist
Pre-installed lid hinge with lift assist allows for easy burping and opening of the kamado.



Tongue and Groove Seal
Instead of the traditional gasket design, which often needs replacement because of wear and tear over time, Blaze chose an exceptional tongue-and-groove seal to help the lid last longer and better lock in smoke.



Molded Exhaust Cap
Cast-molded exhaust cap allows for precise heat control.



1-inch Thick Cast Aluminum
This design adds unparalleled durability.

► Kamado Additional Accessories



Blaze Kamado Side Shelf Kit with Hooks

- Four easy-attach hooks for hanging cooking tools
- Stainless steel construction is durable for outdoor conditions
- Side shelves provide a convenient work area while grilling

BLZ-KMDO-SDSH4



Blaze 4-in-1 Stainless Steel Cooking Plate

- Solid, 304-grade stainless steel brings the longevity you need for years of enjoyable outdoor cooking
- Provides a layer of heat deflection for low-and-slow cooking
- Serves as a pizza stone to give you that perfect crust every time
- Functions as a cooking plate that helps add a hint of smoke to your favorite sauces, stews, soups, and gumbos
- Can be used as a griddle plate for great breakfast and full-crust searing

BLZ-KMDO-15SSP



Blaze Easy-Light Indirect Cooking System with Moisture-Enhancing Pan

- Heavy-duty, 304-grade stainless steel construction for lasting durability
- Charcoal basket lets you section off fuel for indirect heat, or for direct infrared cooking in tandem with the Blaze Kamado Rotisserie Kit
- The lower basket chamber doubles as a chimney starter for use with charcoal lighters and other ignition methods
- Stainless steel drip pan catches essential drippings for pan gravies and bastes, plus it can act as a water pan for added moisture when smoking

BLZ-KMDO-CBDRP



Kamado Island Sleeve with Drawer

- 304 stainless steel construction provides ultimate durability in outdoor settings
- Large drawer stores charcoal, tools, and accessories with ease
- Allows you to build your kamado into an outdoor kitchen for a finished look

BLZ-KMDO-SLV



Rotisserie Kit with Waterproof Motor

- Waterproof rotisserie motor is designed to thrive in the outdoor elements
- Compatible with Blaze Easy-Light Indirect Cooking System and Moisture-Enhancing Pan
- Adds versatility to your outdoor cooking setup by allowing you to slow-roast food over the coals

BLZ-KMDO-2-ROTIS

Stainless Steel Kamado Handles

- Sturdy construction for a long lifespan in the outdoors
- Offer a solid grip when moving your kamado
- Feature insulated spacers that keep the handles from getting overly hot when the grill is in use

BLZ-KMDO-SSHAND

Kamado Covers

- Greatly extend the lifespan of your grill, making it a better investment over time
- Vinyl cover is water-resistant to shield the grill from elements like dirt, dust, and rain
- Designed with a soft felt backing that will not scratch the exterior of the grill when covered

20KMBICV
20KMCTCV
20KMRDCTCV





Burners

► Side Burners & Power Burners

To complement your Blaze grill and complete your outdoor space, we offer a selection of side burners and power burners for tackling any task. Perhaps you need to reduce a sauce, or boil a pot of water, or simply use another burner to get dinner done. Whatever your demands, Blaze burners deliver a reliable flame with every start thanks to the Push & Turn ignition system also found on our grills. Each burner in the set features a stainless steel cover to block the outdoor elements, while the LTE and Professional models sport signature red lighting along with full-width drip trays for speedy cleanup. Of course, our side burners and power burners are all built with commercial-grade stainless steel and covered by the best-in-class, lifetime warranty upon which the Blaze brand was built.



Blaze Drop-In Single Burner

- A heavy-duty, 12,000-BTU brass burner provides superior heat output

BLZ-SBI-NG/LP



Blaze Built-In LTE Double Side Burner

- Two heavy-duty, 12,000-BTU brass burners churn out powerful but controlled heat

BLZ-SB2LTE-NG/LP



Blaze Built-In High Performance LTE Power Burner

- 25,000-BTU inner ring and 35,000-BTU outer ring combine for an impressive 60,000 BTUs of heating power
- Stainless steel guard surrounds the burner rings, protecting them from wind and concentrating heat for maximum efficiency

BLZ-PBLTE-NG/LP



Blaze Professional Built-In High Performance Power Burner

- A staggering total of 60,000 BTUs between the 25,000-BTU inner ring and the 35,000-BTU outer ring
- Efficient design and narrow width save cook time and counter space
- Burner rings are circled by a stainless steel guard that blocks wind interference and channels maximum heat efficiency

BLZ-PROPB-NG/LP



Refrigeration

Cool and Stylish

The hotter the party, the cooler the drinks. Blaze kitchen refrigeration keeps the guests refreshed with the same elegance and strength you expect from the Blaze name. Featuring ample storage space in varied configurations, each refrigerator offers powerful qualities like premium 304-grade stainless steel construction, crystal-clear white LED interior lighting, intuitive digital thermostats with temperature displays, and Blaze’s top-notch 1-year limited warranty and sterling customer service.



Blaze 24” Outdoor Glass Door Beverage Cooler

- Holds up to 84 cans and 22 wine bottles, or 42 cans and 62 wine bottles — easily satisfying the varied tastes of diverse crowds
- 24” beverage center’s glass front lets you check the chilled contents at a glance
- Choose bamboo shelving or glass shelves for personalized aesthetics
- Bamboo shelving option easily converts the beverage center into a wine fridge

BLZ-GDBEV-5.5



Blaze 24” Outdoor Refrigerator

- Spacious solution for stockpiling or supplying larger events
- Holds up to 152 cans for entertaining even the thirstiest parties

BLZ-SSRF-5.5



Blaze 20” Compact Refrigerator

- Built compact without sacrificing quality
- Purposeful space-saving design

BLZ-SSRF126



Blaze 15” Outdoor Refrigerator

- Slim design ideal for intimate spaces, setting a sleek look for any setting
- Holds up to 74 cans for generous crowd refreshment

BLZ-SSRF-15



Blaze 50 lb. 15-inch Outdoor Ice Machine with Gravity Drain

- Produces up to 50 lbs of cube-shaped ice per day
- Energy Star rating saves on operating costs
- Front-venting allows for installation straight into your island
- Internal “cool blue” LED light adds style

BLZ-ICEMKR-50GR



Blaze Double Drawer 5.1 Outdoor Refrigerator

- 5.1 cu. ft. interior for storage convenience
- Holds up to 154 cans
- Smooth, soft-close doors
- Drawers include adjustable divider

BLZ-SSRF-DBDR5.1

Optional Products

Blaze 126 Fridge Trim Kit

Stainless Steel trim kit for Blaze 20” Compact Refrigerator for a professional-looking installation.

BLZ-TRIMKIT-126

Blaze 50lb Ice Maker Trim Kit

Stainless Steel trim kit for Blaze 50lb Ice maker for a professional-looking installation.

BLZ-TRIMKIT-ICEMKR

Blaze 5.5 Fridge and 5.5 BEV Trim Kit

Stainless Steel trim kit for Blaze 24” Outdoor Refrigerator and Blaze 24” Outdoor Glass Door Beverage Cooler for a professional-looking installation.

BLZ-TRIMKIT-5.5/BEV5.5

Double Drawer Refrigerator Trim Kit

Stainless Steel trim kit for Blaze Double Drawer 5.1 cu. Refrigerator for a professional-looking installation.

BLZ-TRIMKIT-DR5.1

Blaze 15” Trim Kit

Stainless Steel trim kit for Blaze 15” Outdoor Refrigerator for a professional-looking installation.

BLZ-TRIMKIT-15



Cabinetry



18 Inch Single Trash /Propane Drawer
BLZ-TRLP-DRW



Double Trash/Recycle Drawer
BLZ-TREC-DRW



Narrow Trash Storage Unit
BLZ-TRNW-DRW

Roll-Out Trash Drawers

Available in single trash/propane storage drawer, double trash/recycle drawer and narrow single trash drawer models. Blaze sliding drawers feature an easy-close assist mechanism that closes drawers with a soft touch.



Single Access Vertical Doors

Available in 18" and 21" models.
18": BLZ-SV-1420-R
21": BLZ-Single2417-R



Single Access Horizontal Doors

Available in 28" model.
BLZ-SH-2417-R



Double Access Doors

Available in 25", 32", and 40" models.
25": BLZ-AD25-R
32": BLZ-AD32-R
40": BLZ-AD40-R

Double and Triple Access Drawers

Available in 30" extra-wide triple access drawer and 16" single/double/triple access drawer models. Blaze sliding drawers feature an easy-close assist mechanism that closes drawers with a soft touch.



BLZ-DRW2-R



BLZ-DRW3-R



BLZ-30W-3DRW



32": BLZ-DDC-R



39": BLZ-DDC-39-R

Combo Door/Drawers

Available in 32" and 39" models. Blaze sliding drawers feature an easy-close assist mechanism that closes drawers with a soft touch.

Blaze Beverage Center

- Insulated ice bin
- Removable, insulated ice bin lid with sturdy handle
- Ice bin drain hole for convenience
- Hot and cold water faucet
- Built-in soap dispenser
- Sliding, removable cutting board
- Front bottle storage with drain holes for easy access and cleaning
- Removable 3-part condiment tray
- Towel rack
- Bottle opener for convenience
- Bottle opener catcher



BLZ-30CKT-SNK



Paper Towel Holder

BLZ-PTH-R



Dry Storage Cabinet

BLZ-DRY-STG



Ice Bin/Wine Chiller

BLZ-ICEB-WH



Vent Hoods

Smoky flavors are a hallmark of great BBQ — but too much smoke can ruin your cookout in a hurry. Thanks to a deep hood canopy and powerful motor system, Blaze Outdoor Vent Hoods ensure smoke never chases guests out of the beautiful outdoor space you have worked so hard to create. Blaze hoods feature industry-leading 36" or 42" of depth, offering more coverage of the cooking space to capture larger quantities of smoke and heat. Each motor brings 1,000 CFM of suction to the BBQ (giving the twin-motor, 42" model 2,000 CFM of pull), averaging 60% greater performance when compared with the strongest vent hoods on the market today. With so much size and power, Blaze Outdoor Vent Hoods can be installed farther from the grill than other hoods, creating a less cluttered view of the cooking area and increased comfort for outdoor chefs like you.



Blaze 36" and 42" Vent Hood

- 36" canopy depth maximizes the capture range of the vent hood
- Independent and Individually controlled 1,000-CFM 4-speed motors provide exceptional smoke removal
- Higher allowable install height creates a more comfortable work area
- 4 halogen lights illuminate your cooking surface any time of day or night
- Innovative grease-free retractable controls with lighted facing
- Reversible motors and back venting option

BLZ-36-VHOOD
BLZ-42-VHOOD

Accessories

Pizza Stone



TRADITIONAL GRILL: BLZ-PZST
PROFESSIONAL GRILL: BLZ-PRO-PZST-2

Blaze LED Light Kit



BLZ-4B-LED-AMBER, BLUE, WHITE
BLZ-5LTELED-AMBER, BLUE, WHITE
BLZ-2LED-AMBER, BLUE, WHITE
BLZ-3PROLED-AMBER, BLUE, WHITE

Infrared Searing Burner

BLZ-IRN



Professional Infrared Searing Burner

BLZ-PRO-IR



Optional Products

Grill and Side Burner Insulated Jackets

3 BURNER GRILL:	BLZ-3-IJ
4 BURNER GRILL:	BLZ-4-IJ
5 BURNER GRILL:	BLZ-5-IJ
3 BURNER PRO:	BLZ-3PRO-IJ
4 BURNER PRO:	BLZ-4PRO-IJ
DBL SIDE BURNER:	BLZ-SB2-IJ
POWER BURNER:	BLZ-PB-IJ
PRO POWER BURNER:	BLZ-PROPB-IJ
GRIDDLE INSULATED JACKET	BLZ-GRIDDLE-IJ

Accessories

Getting the most out of your Blaze grill can be as simple as having the right accessories on hand. Our selection of add-ons features items that help with safety (like flame guards and island vents) as well as cooking versatility (such as smoker boxes and rotisserie kits). Stick with Blaze for every grill upgrade and enjoy the elegance, purpose, and strength of our premium grilling experience.



Blaze Drip Pan Flame Guard

The Blaze drip tray flame guard adds an extra layer of safety to your grill, making it an upgrade worth investing in. This perforated accessory sits inside of the drip tray to reduce the chance of a grease fire — allowing you to cook with confidence.

BLZ-3-DPFG
BLZ-4-DPFG
BLZ-5-DPFG
BLZ-3PRO-DPFG
BLZ-4PRO-DPFG



Smoker Box

TRADITIONAL GRILL:
BLZ-SMBX

BLAZE EXTRA LARGE SMOKER BOX:
BLZ-XL-SMBX

PRO GRILL:
BLZ-PRO-SMBX

BLAZE PRO EXTRA LARGE SMOKER BOX:
BLZ-XL-PROSMBX

PORTABLE GRILL:
BLZ-PROPRT-SMBX

Optional Products

Blaze Wind Guard

BLZ-WG-25
BLZ-WG-32
BLZ-WG-40
BLZ-PROWG-34
BLZ-PROWG-44

1/2-Inch Natural Gas Hose

w/Quick Disconnect
BLZ-NG-HOSE

Built-In Grill and Cart Covers

LP Hole Cover

BLZ-LPH-COVER

Island Vent

BLZ-ISLAND-VENT



Rotisserie Kit

32 INCH GRILL: BLZ-34-ROTIS-SS
40 INCH GRILL: BLZ-5-ROTIS-SS



▶ New Orleans-Style BBQ Shrimp on Blaze Portable Grill by Chef Tony

PREP: 10 mins
COOK: 35 mins
READY IN: 45 mins



INGREDIENTS

1½ lbs colossal shrimp
1–2 loaves French bread, sliced
¼ cup freshly chopped parsley
1½ sticks butter, diced

For the Marinade:

1 Tbsp lemon juice
¼ cup extra-virgin olive oil
2 Tbsp Creole seasoning blend
½ cup dry white wine
3 cloves garlic paste
Salt, to taste
Freshly cracked black pepper, to taste

For the Sauce:

¼ cup extra-virgin olive oil
½ yellow onion, finely diced
3 cloves garlic paste
1 cup dry white wine
¼ cup Worcestershire sauce
1 lemon, quartered

1 Tbsp Creole seasoning blend
½ tsp finely ground black pepper
¼ cup Old Bay seasoning
1 bay leaf

Optional Homemade Creole Seasoning

Blend (makes about 1½ cups):
¼ cup roasted garlic powder
2 Tbsp onion powder
¼ cup dry basil
2 Tbsp dry thyme
1 Tbsp cayenne pepper
3 Tbsp paprika
2 Tbsp dry-rubbed sage
1 Tbsp dry lemon peel

Things You'll Need:

Flat Skewers

INSTRUCTIONS

1. First, peel and devein your shrimp, leaving the tails on. Reserve the peels for later use in the stock.
2. Prepare the marinade by combining the lemon juice, extra-virgin olive oil, Creole seasoning blend (either store-bought or blended from the above ingredients), white wine, and fresh garlic paste in a mixing bowl. Finish the marinade with salt and freshly cracked black pepper to taste. Whisk well to combine.
3. Add peeled and deveined shrimp to the marinade, tossing well to coat. Set aside in the fridge while preparing the sauce.
4. Prepare the sauce by adding olive oil to a pan and sautéing the diced yellow onion for about 90 seconds over medium-high heat.
5. Add the garlic paste, stirring frequently for about 45 seconds, then follow that up with ¼ cup white wine, Worcestershire sauce, and a quartered lemon.
6. Turn your burner to low and add the reserved shrimp peels. Stir everything and add the Creole seasoning blend, ground black pepper, Old Bay seasoning, and bay leaf. Stir again and let simmer for 6–8 minutes.
7. Finally, add the remaining ¾ cup of white wine, and let simmer for 2 more minutes. Turn off the burner, and begin prepping your shrimp for the grill.
8. Strain the sauce into a bowl and press out the remaining juices with a spatula. Pour the strained sauce back into the pan, and set aside.
9. Thread your shrimp onto flat skewers, using about 5 per skewer. Make sure to leave space between each shrimp so they grill instead of steam.
10. Preheat your grill to about 350°F and for direct heat, then toast the slices of French bread on the grill for about 30 seconds per side.
11. Remove the French bread and then place your skewered shrimp directly on the cooking grates. Grill them for 2–2½ minutes on the first side before turning them over and grilling for 2 additional minutes on the second side. Once grilled, move the skewers to a pan or platter, and set aside.
12. Bring the sauce back to a simmer and add the freshly chopped parsley.
13. Stir and begin whisking in the cold, diced butter several pieces at a time. Add the remainder of the butter pieces and whisk until halfway melted.
14. Remove the pan from heat and whisk until completely melted.
15. Take the grilled shrimp off their skewers and add them to the saucepan, stirring everything together. Place the toasted French bread slices on a plate, and serve your shrimp over the bread. Pour the sauce over the shrimp and French bread, serve, and enjoy!

▶ Asian Shrimp Boil & Vegetable Stir Fry on the Blaze Power Burner

PREP: 45 mins
COOK: 30 mins
READY IN: 1 hour 15 mins



INGREDIENTS

For the Asian Shrimp Boil:

3 gallons water
5 bay leaves
2" ginger root, peeled and julienned
2 Tbsp garlic, chopped
3 lemons, halved with rinds
½ cup large green onions, cut
1 cup soy sauce
1¼ cup sugar
2 Tbsp crushed red pepper
1 Tbsp salt
2 Tbsp cracked black pepper
4 lbs large shrimp, peeled and deveined
Chinese 5-spice blend

For the Shrimp and Veggie Stir Fry:

½ cup vegetable oil
1 tsp sesame seed oil
2 Tbsp cornstarch
1½ cloves garlic, crushed
2 tsp fresh ginger root, chopped
2 small heads broccoli, cut into florets
½ cup snap peas
¾ cup carrots, julienned
1 pack baby corn
½ cup large onion, chopped
½ cup red peppers, julienned
½ Tbsp salt
2 Tbsp soy sauce
2 tsp white sesame seeds (for garnish)

INSTRUCTIONS

1. Combine 3 gallons of water with the bay leaves, ginger, garlic, lemon juice and rinds, green onions, soy sauce, sugar, crushed red pepper, salt, and pepper. Bring to a boil over high heat.
2. Season the shrimp with the 5-spice blend and toss them into the boil.
3. Cook the shrimp for 3–4 minutes, or until the water comes back to a boil.
4. Turn off the heat, and let the shrimp sit for 2 minutes.
5. Remove the lemon rinds from water, then strain the shrimp and set them on a platter to cool.
6. While the shrimp cools, mix together the vegetable oil and sesame oil in a small bowl.
7. In another small mixing bowl, combine the cornstarch, garlic, ginger, and half the oil mixture from the previous step. Whisk together until the cornstarch is dissolved.
8. In a large bowl, mix the broccoli florets, snap peas, carrots, baby corn, onion, red peppers, and starch-and-oil mixture until the vegetables are lightly coated in the oil.
9. Heat the remaining oil mixture from Step 6 in a wok over medium heat.
10. Cook the vegetables in the oil for about 2 minutes, stirring often to prevent burning.
11. Stir in the salt, soy sauce, and then shrimp. Continue to cook until the vegetables are tender but still crisp.
12. Garnish with sesame seeds and green onions, then remove from heat and enjoy!

▶ Greek Chicken Salad by Laura Miner

PREP: 40 mins
COOK: 22 mins
READY IN: 1 hour 2 mins



INGREDIENTS

For the Marinade/Dressing:

¼ cup olive oil
3 Tbsp apple cider vinegar
Juice of 1 small lemon
1 clove garlic, crushed
2 tsp fresh oregano, chopped
½ tsp salt
¼ tsp pepper

For the Salad:

4 chicken breasts
1 head romaine lettuce
1 green pepper, diced
1 medium cucumber, sliced
1 cup cherry or grape tomatoes, quartered
2 carrots
1 small eggplant, sliced
½ cup olives

INSTRUCTIONS

1. Whisk together all ingredients for the marinade.
2. Drizzle half the marinade over the chicken breasts in a sealable container or bag, then cover and refrigerate for at least 30 minutes.
3. Preheat your grill to medium heat, then lay the chicken skin side down on the hot grates.
4. Grill the chicken breasts over medium heat for about 5 minutes, then flip and grill for another 5 minutes, or until the internal temperature reaches 165°F as measured by a BBQ thermometer. Set aside as you prepare the salad.
5. Wash and chop the lettuce, then combine with your diced green pepper, sliced cucumber, and quartered tomatoes.
6. Grate the carrots over your salad, or use a vegetable peeler to slice into ribbons and add them to the mix. Set aside.
7. Slice the eggplant, drizzle with olive oil and sprinkle with salt, then grill for 3–4 minutes per side.
8. Add your grilled chicken and eggplant to the salad, top with olives, and enjoy!

►

Whiskey Glazed Ribs
on the Blaze Kamado

PREP:

30 mins

COOK:

4.5–5 hours

READY IN:

5 hours 30 mins



INGREDIENTS

3 racks St. Louis-style ribs

For the Dry Rub (makes about 2½–3 cups):

- ¼ cup paprika
- ½ cup brown sugar
- 3 Tbsp chipotle powder
- ¼ cup black pepper
- 6 Tbsp kosher salt
- ¼ cup granulated garlic
- ½ tsp cayenne pepper
- ½ cup rubbed sage, ground
- 2 Tbsp ground coriander
- 2 Tbsp ground cumin
- 1/3 cup dried orange rind, ground
- 1 tsp tapioca or cornstarch
- 2 Tbsp cardamom powder

For the Drip Pan:

- ½ cup Jack Daniel’s whiskey
- 3 oranges, halved
- 4 sprigs rosemary
- Water (to fill)

For the Glaze:

- 1¼ cup Jack Daniel’s whiskey
- ½ cup cane syrup
- ¾ stick unsalted butter, diced

Things You’ll Need:

- Water pan
- 5 chunks cherry smoking wood
- Heat deflector plate
- Standing rib rack

INSTRUCTIONS

- In a mixing bowl, combine all the dry rub ingredients and mix well. Temporarily set aside.
- Remove the silver-skin membrane from your rib racks by sliding the tip of a thin knife beneath it, then pulling away as you cut.
- Liberally coat your rib racks in the seasoning blend, being sure to get in every ridge and crack. Set aside while you prepare your water pan.
- Add whiskey, oranges, and rosemary to the water pan. Be sure to first squeeze out the orange juice, then add the rinds to the pan. Fill the remainder of the pan with water.
- Fill the Blaze Kamado with charcoal up to the middle grate, then add 5 chunks of cherry wood.
- Light 2 handfuls of coal in a chimney starter. Once they’re glowing red, pour over the unlit charcoal in Kamado.
- Insert the middle grate and heat deflector stone, followed by the water pan on top of the heat deflector. Complete your setup by inserting the top cooking grate.
- Put the ribs in a standing rib rack, leaving space between the racks for smoke to pass through (this will make the ribs easier to glaze later). Place your ribs on the cooking grate, then close the lid.
- Allow your kamado to preheat and stabilize at 225°F. Let your ribs smoke for 3½ hours, taking some of this time to prepare the glaze.
- In a saucepan over medium heat, reduce the whiskey for the glaze by half.
- Once the whiskey has reduced, whisk in cane syrup until incorporated.
- Add diced butter, continuing to whisk to incorporate. Remove the glaze from heat when the butter is almost completely melted, then set aside until it’s time to glaze the ribs.
- After the ribs have smoked for 3½ hours, baste well with the glaze, close the lid, and let them smoke for another 30 minutes.
- At the 4-hour mark, baste the ribs a second time. Close the lid and raise the kamado’s heat to 325°F so the glaze can caramelize for another 30 minutes.
- At 4½ hours total cook time, check the ribs. If they’re tender, they’re ready to come off the kamado.
- Remove the ribs from the grill, tent with foil, and allow to rest for 5 minutes.
- Slice, serve, and enjoy!

►

Marinated Pork with Garlic Peaches
by Laura Miner

PREP:

24 hours

COOK:

40 mins

READY IN:

24 hours 40 mins



INGREDIENTS

- 2–3 lbs pork loin chops, bone-in
- ¼ cup brown butter ghee
- 2 sprigs fresh rosemary
- 4 fresh peaches
- 1 bunch fresh garlic scapes (about 20)
- 1 tsp olive oil
- ½ tsp sea salt
- Lemon juice (optional)

For the Marinade:

- 3 Tbsp apple cider vinegar
- ¼ cup extra-virgin olive oil
- 1 tsp mustard
- 6–8 fresh rosemary leaves, chopped
- ½ tsp salt
- ½ tsp pepper
- ¼ tsp thyme
- ¼ tsp garlic powder

INSTRUCTIONS

- Combine all marinade ingredients in a bowl and whisk together. When done, pour over the pork loin chops in a sealable bag or container, turning as necessary to coat. Cover and marinade for several hours, up to one day. (The longer, the better!)
- After marinating the pork, preheat your grill to 350°F.
- Carefully place the pork chops on the grill grates, and grill until 145°F in the center as measured by a BBQ thermometer. For a 1” thickness, aim for about 5–6 minutes on each side. Set the pork aside when finished.
- Lower the heat to 275–300°F. In a cast iron skillet, heat the brown butter ghee along with the fresh rosemary.
- Slice and pit each peach, then lay them flesh down in the melted ghee.
- Allow the peach slices to cook for about 8 minutes, or until nicely browned. Flip them, then cook for an additional 3–4 minutes so they’re softened through, but not mushy.
- In a small bowl, toss the garlic scapes in the oil and sea salt. Grill them for about 3 minutes per side, until browning and beginning to char. Toss with a little extra salt to taste and – if you’d like some zest – a squeeze of lemon juice.
- Plate everything together. Pour any extra melted ghee over the pork chops, and enjoy!

►

BBQ Grilled Salmon
by Laura Miner

PREP:

20 mins

COOK:

15 mins

READY IN:

35 mins



INGREDIENTS

- 4 salmon fillets (4–6 oz each)
- 2 Tbsp olive oil
- 2 green onions, sliced

- ¼ tsp onion powder
- 1 pinch of salt
- 1 pinch of pepper

For the Homemade BBQ Sauce:

- 6 dates, pitted
- 1 cup ketchup
- 1/3 cup apple cider vinegar
- 1½ tsp coconut aminos or Worcestershire sauce
- ¼ tsp garlic powder

For the Seasoning Blend:

- ½ tsp salt
- ¼ tsp black pepper
- ½ tsp garlic powder
- ⅙ tsp smoked paprika
- ¼ tsp chili powder
- ⅙ tsp cayenne pepper (optional)

INSTRUCTIONS

- Start the BBQ sauce by soaking the dates in warm water for 10 minutes.
- Once soaked, add the dates and all other BBQ sauce ingredients to a high-speed blender or food processor. Blend on low until the dates are broken down and the mixture is smooth.
- Transfer this mixture to a small saucepan and bring to a simmer, stirring occasionally. Simmer for 5–7 minutes to reduce it to a thick, sticky consistency.
- While the sauce simmers, mix all the seasoning blend ingredients together in a small dish. Temporarily set aside.
- Preheat the grill 400°F. Meanwhile, pat the salmon fillets dry, drizzle them with olive oil, and generously rub in the spice blend.
- Once preheated, brush the grill grates with oil. Set the salmon fillets skin side up and close your hood. Grill for about 3 minutes, or until the fish easily releases from the grill.
- Carefully turn the salmon over. Lightly brush the BBQ sauce over this side, then close the hood and grill for another 2–3 minutes. (Pro tip: if you’re concerned about the salmon sticking to the grates, simply grill the fish skin side down with the hood closed for about 6–8 minutes, depending on the thickness of your fillets. For the last 2–3 minutes, brush on the BBQ sauce and close the lid.
- When cooked throughout, the salmon will be moist and flaky. Plate each fillet with extra BBQ sauce and sliced green onions, and enjoy!

▶

Steak Pizza
on the Blaze Professional LUX

PREP:

1 hour

COOK:

25 mins

READY IN:

1 hour 25 mins



INGREDIENTS

For the Pizza Dough (makes 2 dough balls):

- ½ cup mineral water, warmed
- 1½ tsp yeast
- 2 tsp honey
- 2 Tbsp olive oil
- 1½ cups bread flour
- 2 tsp coarse salt

For the Toppings:

- 1 ribeye steak
- Coconut oil
- 1 red onion
- Baby bella mushrooms (enough for topping)
- Cherry tomatoes, halved (enough for topping)
- Fresh mozzarella, diced (enough for topping)
- 1½ tsp rosemary, chopped
- Blue cheese crumbles (enough for garnish)

For the Red Wine Sauce:

- 3 Tbsp salted butter
- 3 cloves garlic, diced
- 3 red onion rings, grilled and diced
- 2/3 cup Cabernet Sauvignon

Things You'll Need:

- BBQGuys USA Premium Cuts Steak
- Blaze 4-in-1 Stainless Steel Cooking Plate
- Pizza peel
- Cornmeal

INSTRUCTIONS

- Whisk the warm mineral water and yeast together in a mixing bowl, then add the honey and olive oil. Continue mixing until blended, then allow it to rest for 10 minutes so the yeast has a chance to activate.
- In a separate mixing bowl, blend the bread flour and salt. Form a well in the center of the mixture.
- After the yeast mixture has rested for 10 minutes, pour it into the well in the center of the flour mixture. Gradually spin in the flour mixture so it combines with the yeast mixture to form dough. (Pro tip: if the mixture is too dry, add a splash of mineral water to help form a doughy consistency.)
- Sprinkle some flour on a work surface, then knead the dough for 8–10 minutes, or until it becomes elastic.
- Once kneaded, coat with olive oil and place the dough in a bowl to rest. Cover the bowl with a damp towel and allow the dough to double in size, which should take about 30 minutes.
- Once risen, place the dough ball on your floured work surface and cut it into two smaller dough balls of equal size. If not using immediately, place them in the fridge for up to 2 days.
- Preheat your Blaze Professional LUX grill to high heat with the lid closed. While you preheat, allow your ribeye to come to room temperature before grilling. This will take the chill off the meat, resulting in the best possible sear.
- Coat the steak in coconut oil, then season to taste with kosher salt and black pepper.
- Once the grill is preheated, sear the steak for about 2 minutes per side with lid open. Remove your steak from the grill, tent with foil, and allow it to rest while you complete the rest of the dish.
- Cut the red onion into rings, then grill until they’re caramelized. Dice 3 of the grilled onion rings for the red wine sauce, reserving the rest for pizza toppings.
- In a pan over medium heat, melt 1 tablespoon of the diced butter. Add the diced garlic and onions, sautéing them in the butter for about 2 minutes.
- Whisk in the Cabernet Sauvignon, allowing the sauce to reduce for 3 minutes.
- Once reduced, remove the pan from heat and whisk in the remaining 2 tablespoons of diced butter. Set aside.
- Place the Blaze stainless steel cooking plate in the middle of the grill to preheat. Turn off the middle burner, and set the left and right burner to high. Close the lid while you prepare the pizza.
- Press your dough out from the center to form an even, round crust. Top with the red wine sauce, mushrooms, cherry tomatoes, grilled onion rings, fresh mozzarella, and chopped rosemary.
- Coat your pizza peel in cornmeal to prevent the dough from sticking, then transfer your pie to the pizza peel.
- Coat the preheated Blaze cooking plate in cornmeal, then wait a few moments. If the cornmeal catches fire, you need to turn down the heat; if it smolders, it’s ready for the pizza. Transfer the pie from the pizza peel to the cooking plate, shut the lid, and bake for 3 minutes.
- After baking for 3 minutes, rotate the pizza 180 degrees and bake for another 3 minutes with the lid closed.
- While the pizza finishes baking, slice your steak across the grain to prepare it for topping the pizza.
- Top the cooked pizza with sliced steak, and allow it to bake for 1 more minute.
- Remove your pizza from the grill, then garnish with fresh rosemary and blue cheese crumbles. Slice, serve, and enjoy!

▶

Grilled Balsamic Chicken Thighs with
Cucumber & Radish Salad by Laura Miner

PREP:

24 hours

COOK:

40–60 mins

READY IN:

25 hours



INGREDIENTS

2–4 lbs bone-in, skin-on chicken thighs

For the Marinade:

- ½ cup olive oil
- ¼ cup balsamic vinegar
- ½ tsp pepper
- ½ tsp salt
- 2 cloves garlic, minced
- ½ tsp basil, dried

For the Salad:

- 8–12 basil leaves
- 6–8 radishes
- 1 cucumber (or 3–4 mini cucumbers)
- 1 clove garlic, pressed
- ¼ cup olive oil
- ½ lemon, juiced
- ½ tsp salt
- ¼ tsp pepper
- 2 avocados

INSTRUCTIONS

- Whisk together all the marinade ingredients.
- Pour the marinade over the chicken in a sealable bag or container, turning to coat. Cover and allow the chicken to marinate for up to 24 hours, turning twice at roughly equal intervals. (Pro tip: chicken thighs often have a lot of extra skin on them — consider trimming it off to prevent the hanging skin from causing flare-ups when grilled.)
- After you chicken has marinated, preheat your grill to about 350°F.
- While preheating, thinly slice or chiffonade the basil leaves, radishes, and cucumbers, and press the garlic.
- Whisk together the oil, lemon juice, garlic, basil leaves, salt, and pepper to form your salad dressing. Feel free to taste test here, then set all salad ingredients aside (refrigerating if necessary).
- When the grill’s ready, place the chicken thighs on the cooking grate skin side down. Grill for about 8–10 minutes, at which point the chicken should have nice sear marks and the skin should easily release from the hot grates.
- Flip the chicken and close the hood. Allow the thighs to cook for about 18–20 more minutes. You’ll know they’re done when the juices run clear and the internal temperature reads 165°F as measured by a BBQ thermometer. If the chicken thighs begin to burn before they’re done, simply flip them again.
- When the chicken is ready to serve, pour the dressing over your sliced radishes and cucumbers. Slice the avocados and gently toss them into the salad.
- Plate your chicken alongside the salad, which can be garnished with extra basil leaves and cracked pepper. Serve, and enjoy!

▶

Tri-Tip Sliders with Asian Slaw
on the Blaze Portable Grill

PREP:

45 mins

COOK:

30 mins

READY IN:

1 hour 15 mins



INGREDIENTS

- 2–3 lbs tri-tip steak
- 24-pack of sweet slider buns

For the Marinade:

- 1/3 cup soy sauce
- ¼ cup rice vinegar
- 2 Tbsp honey
- 2 Tbsp sesame oil
- 2 tsp garlic, minced
- 1 Tbsp fresh ginger, cut in spears
- 1 Tbsp sesame seeds
- ½ Tbsp cracked black pepper
- 1½ cup green onion, rough chopped

For the Slaw Dressing:

- 4 Tbsp soy sauce
- 2 Tbsp rice vinegar
- 2 Tbsp sesame oil
- 2 inch fresh ginger, finely minced
- 1 tsp lemon juice
- 3 tsp honey
- 2 tsp garlic, minced

For the Slaw:

- 1 head purple cabbage, finely shredded
- 1 large carrot, finely sliced and julienned
- 1 bunch green onions, chopped

INSTRUCTIONS

- In a small bowl, form the marinade by combining the soy sauce, rice vinegar, honey, sesame oil, minced garlic, ginger spears, sesame seeds, and black pepper. Mix well until the honey dissolves, then add the green onions.
- Place the tri-tip in a zip-top bag and pour in the marinade, shaking the bag to ensure the meat is well-covered. Let as much air out of the bag as possible, then seal. Set it in the fridge to marinate overnight.
- The day of the cook, create the slaw dressing by mixing the soy sauce, rice vinegar, sesame oil, minced ginger, lemon juice, honey, and garlic. Cover and refrigerate for at least an hour before making the slaw itself.
- Add the finely shredded cabbage, julienned carrots, and chopped green onions to a large mixing bowl. Toss well to combine.
- Drizzle the dressing over the slaw about half an hour before serving, tossing it well. Set aside until you’re ready to serve.
- Preheat your grill to high heat, and take the tri-tip out of the fridge so it comes to room temperature before cooking.
- Grill the tri-tip for about 5 minutes on each side. Turn your heat to a low setting, then continue to grill for about 10 more minutes, or until the meat’s internal temperature reaches 140°F as measured by a BBQ thermometer. This should result in a mid-rare cook.
- Pull the tri-tip off the grill and let rest for 10–20 min before slicing against the grain.
- Place a slice of tri-tip on a bun, top with slaw, and enjoy!



Blaze

6620 Greenwell Springs Rd.

Baton Rouge, LA 70805

Toll Free 1-866-976-9510

customerservice@blazegrills.com

