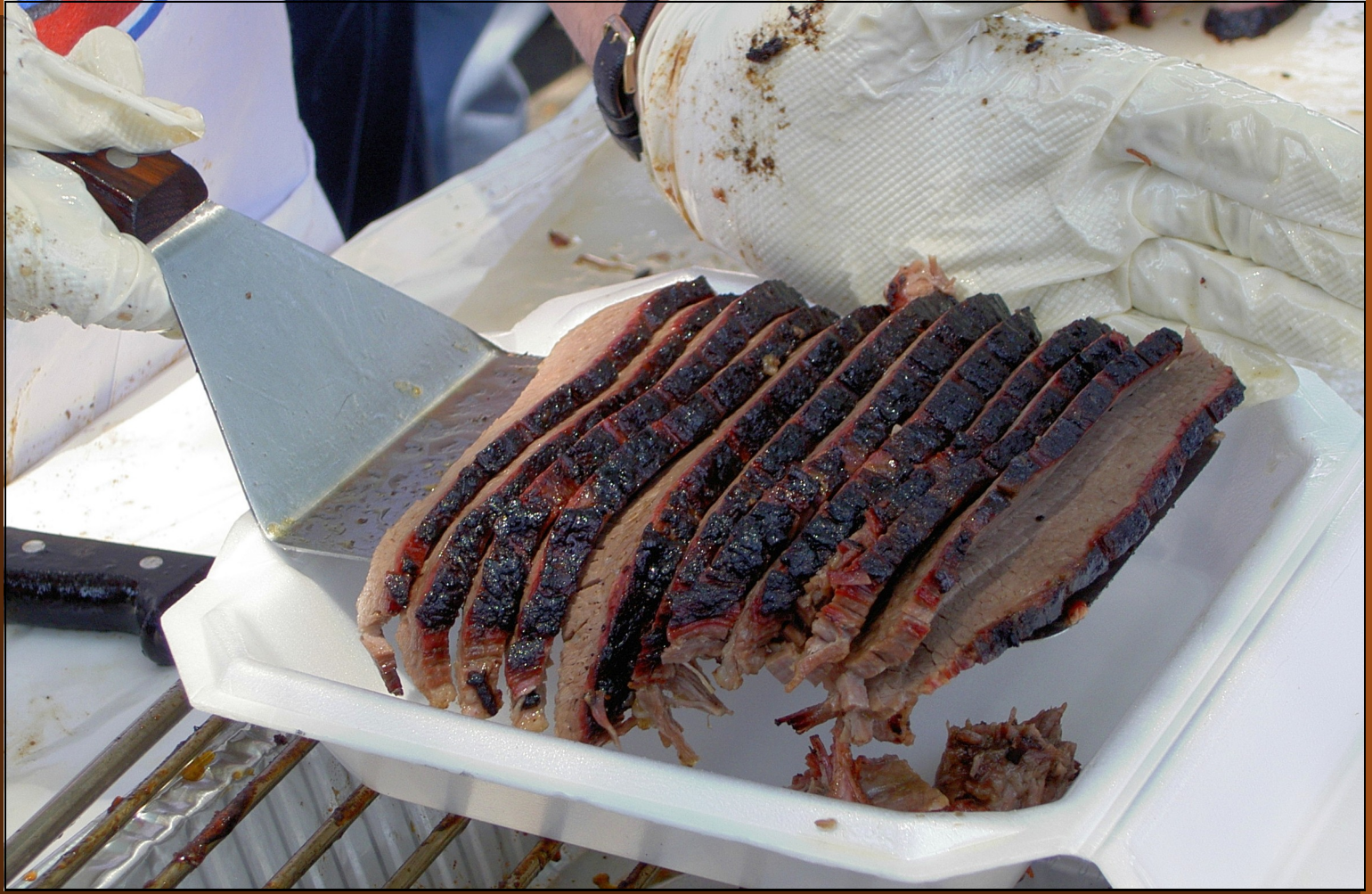


Smoking 101: BBQ Like a Pro



- Learn the art of slow smoked, traditional barbecue
- Apply contest winning techniques in your backyard
- Hands on class - you will prep and cook under the guidance of an award winning pitmaster
- Hands on demo of smokers from Weber, Traeger, and Big Green Egg
- Master live fire: we will cook with charcoal and wood, but this is an equipment agnostic class
- Lunch is included, and you'll take home the meat you'll cook
- Menu to include pork ribs, chicken, and more.
- \$95 per person
- Next class: Saturday, July 10 Irvine, CA



CHAMPION BBQ COOK AND COOKING INSTRUCTOR
SHUJI SAKAI OF THE FOUR Q BBQ TEAM
REGISTER AT PROFESSORSALT.COM
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