



For when only the very best will do!



Sauces and Rubs



Lump Charcoal



The Good-One Grills and Smokers

Charcoal & More Presents “Barbecue Boot Camp”

Dates: APRIL 14th & 15th Saturday & Sunday 2018

Location: 840 S. Penn Ave., Sellersburg, Indiana

Reservations: 812-248-2233 or e-mail: info@charcoalandmore.com

Day 1 - BBQ 101: Ribs & Chicken

Do you want to learn how to smoke delicious, competition-quality ribs and chicken with instructor Chris Marks of Three Little Pigs?! Each student will get his or her own slab of baby back ribs to prepare. Chris, an American Royal champion many times over, will take you through the entire smoking process and cover topics such as different types of smokers and common mistakes when smoking. Students will eat mouth-watering smoked chicken for lunch and take a “smoked to perfection” slab of baby back ribs home.

Topics Covered:

- »Baby back ribs from start to finish. (Hands-on)
- »Chicken from start to finish.
- »Types of grills and smokers
- »BBQ techniques
- »Types of wood, Charcoal, Pellets and other grilling fuels
- »Common mistakes
- »And much more!

Fee: \$125 per person per day* (Class is limited to the first 30 people registered)

*Includes one slab of baby back ribs, and lunch. Also includes instruction, additional refreshments, rubs, sauces, tools and use of equipment.

Day 2 - BBQ 102: Briskets and Butts

In this sequel to the chicken and ribs class, Chris Marks will teach you how to smoke incredible beef brisket and pork butt. Lunch will be provided. Students will take any leftover brisket or pulled pork home at the end of the class. Chris will leave no stone unturned in this in-depth tutorial. The class will be divided into four parts:

I. Cuts of Meat

- a. Briskets
- b. Pork Butts

II. Preparation

- a. Marinades
- b. Rubs
- c. Injection

III. Cooking Techniques

IV. Discussion on Seafood, Steak, Other Meats and Veggies

V. Finishing Techniques

Fee: \$125 per person per day (Class is limited to the first 30 people registered)

Times: 10am – 3pm each day (class usually ends before 3pm–however, due to variations in cooking times, class may last through 3pm)