



Competition BBQ Classes

Chicken & Ribs: Saturday, 11/12/11

Pork & Brisket: Sunday, 11/13/11

Each one-day class only \$149 per person

Have you been thinking about entering a BBQ competition, but you aren't sure you have what it takes to compete with the big boys? Perhaps you've always wanted to learn how to prepare competition-style barbecue at home for your family and friends? Bartow County's most celebrated Pro BBQ Team will be revealing the secrets of their award-winning barbecue to a select group of students only one time this year.

Join us for an information-packed day of hands-on instruction and demonstration of everything you need to know to get your start in competition cooking (or improve your scores if you've already competed but aren't happy with your results). Everything will be covered, from choosing a smoker and meat selection to preparing blind boxes for the judges. Our goal is not to convince you to change your recipes, but to show you proven techniques used by winning cook teams that will amaze your friends or put trophies on your mantle.

Each class includes detailed instruction on:

- Understanding your smoker
- Trimming meat
- Rubs and sauces
- Cooking techniques
- 7 keys to winning BBQ contests

- Selecting the best meats
- Injections and marinades
- Contest rules & scoring
- Blind box garnish & presentation
- 5 must-have BBQ accessories

All sessions will be led by members of our competition cooking team, winners of many awards on the KCBS circuit since 2006. Classes last a full day, during which you will prepare and sample two competition meats. Lunch at the Smokehouse is included. To ensure personal attention, each class will be limited to 12 students.

Classes fill rapidly, so sign up early!

For class reservations, call:
Gowan Fenley, 678-231-5064

Visit the Restaurant:
Johnny Mitchell's Smokehouse
100 Covered Bridge Road
Euharlee, GA 30145
Phone: 770-383-3383

Johnny Mitchell's
SMOKEHOUSE

Championship Cooking Team, LLC