

PITMASTER SMOKING CLASS

@ Smokin' Okies BBQ

Sun, May 5
1:00—5:00 pm

Learn the “low & slow” method of BBQ from a true Oklahoma Southerner with 40 years’ smoking experience.

Learn pitmaster methods & techniques to produce tender mouth-watering meats every time.

HANDS-ON EXPERIENCE, which means **YOU** will be preparing ribs, pulled pork, brisket, burnt ends, chicken.

We’ll discuss the differences in smokers and types of fuel, as well as spices, rubs and sauces.

Lots of questions answered throughout.

At the end of class, enjoy a delicious meal of all of the above and our tasty sides

\$150 & GST

To register, call 306-530-5152
or email: smokinokiesbbq@sasktel.net