Pork and Brisket BBQ Class

(This is not a competition class but I will be teaching you how to cook competition worthy pork and brisket)

Instructed by BBQ Bob Trudnak

(Pit Master of BBQ Bob's HAV'N A BBQ and The BBQ Guru)

BBQ Bob's Qualifications:

Reserve Grand Champion Sam's Club Richmond and Red, White and Que 2014
1st Place Brisket Que By the Sea 2014
1st Place Brisket Smoke on the Water AC 2013
1st place ribs World Food Championship 2013
Grand Champion – New Holland PA State Championship 2012
Grand Champion – Sam's Club national Tour Laurel, MD 2012 and 2013
Reserve Grand Champion – Jack Daniel's World Invitational 2010
Grand Championships in Maryland, Virginia and Pennsylvania

Saturday December 6th 9am – 3pm

Meats covered:

Beef Brisket **(Flat-Point-Burnt Ends)**
Pork **(Including money muscle discussion)**
Pork Belly **(cured and uncured)**
Fall/Winter Apps

You will learn:

- **Selecting meats**
- **Prepping and trimming**
- **Seasoning and saucing correctly**
- **Cooking procedures and techniques**
- **Cooking times and temperatures**
- **Meat done temperatures**
- **Slicing and serving**
- **Eye opening tips and tricks (a few competition secrets may slip out ☺)**

Your BBQ skills will dramatically improve!

I will be cooking on many different styles of smokers to show you different cooking methods (Onyx Oven, Big Green Egg, Stump smoker – I will also be demonstrating BBQ Guru controls)

Only $299 per person

I am limiting the size of the class 30 people because of space

Please email bbqbob11@yahoo.com to reserve your spot today.

You will be fed well from all of the food I will be cooking in the class.