

BBQ-101

We bring the BBQ to you
& your friends!

How it works

- Your class will last between 6-8 hours, depending on path chosen.
- We'll have lecture and instructor demo. Technique overview, Recipes, and interactive Q&A.
- Hands-on cooking for all participants, divided into groups under Andy's coaching. A fun, informal way to learn through doing.
- The day culminates with a celebration! You will cap off your class day by presenting YOUR BBQ to your guests. Each student can invite a spouse/guest to share in the fun and food. Let the party begin!



About your Instructor...



Andy Groneman

Andy has been involved in competitive BBQ for over 15 years. He has wins under his belt for competitions in grilling, smoking, and other outdoor cooking including sides and desserts. The passion and excitement he has for BBQ will translate into an interactive class experience that you will not forget.

—Recent Accolades—

- 2009 National Champion—Chest to Chest Brisket Invitational
- 2009 New York "Empire State" Grand Champion
- 2009 KCBS - Team of the Year -5th place (4700 teams)
- 2009 Competition notables:
 - 6 Grand Championships (in KS, MO, WI, NY)
 - 3 Reserve Grand Championships
 - 8 - 1st Place category calls
- 2008—Reserve Grand Champion—American Royal
- 9x Grand Champion and winner of over 100 awards

Want to learn more ?
CONTACT US:
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SMOKE ON WHEELS

COMPETITION BBQ
www.smokeonwheels.com



BBQ-101

BBQ classes for everyone
We bring the BBQ to you!
Taught on site!!



Smoke on Wheels presents BBQ-101

Smokin' 101

In this class we will tackle the art of low and slow. You'll learn how to smoke some of the more challenging cuts of meat. We will cover equipment, smoking woods, meat selection, rubs/marinades, injections, and how to make your BBQ moist and tender.

Grillin' 101

In this class we will tackle the staple of the family cookout. The Grill! Steaks, Chops, Kabobs, Pork Tenderloin, Spare Ribs, We will even take your burgers, and dogs to the next level. Indirect cooking, "hot" cook ribs... you will be the envy of the block.

Tailgate 101

A different spin on the grilling class. We'll be making up some killer tailgate food. Mix it up—Armadillo Eggs, ABTs, Fatties... a few other surprises... Don't know what an ABT or Fattie is? You will!!!

We come to you!

We will bring everything needed to teach you how to cook amazing BBQ. Every student will get a class guide covering all our topics, with room to add your own notes. For our hands on work, all meat, rubs, sauces, smokers/grills, tables, etc. are provided. When it is time



for the party to start, all the plates, serving gear, plastic wear, will also be provided. You provide the location and the friends and family to enjoy your hard work. Backyard, Cul-de-sac, Church, or Office...

Roll up your Sleeves!!

We'll jump right in, students will get a first hand opportunity to touch and feel what goes into meat selection, All aspects are "hands-on" - trimming the meats, preparation; rubbing and seasoning. Students will learn what to look for, and how to achieve the results they want. Skills learned will be applicable across all types of equipment.... Gas, charcoal, wood, or pellet. All classes can be modified to your individual skill levels and curiosities - from absolute beginner to those grilling gurus that are looking for the next set of tricks.

Photos

Left: Andy teaching a grilling demonstration at the Lake Placid, NY, I Luv BBQ Festival.

Right: Life Grillers BBQ class. Life Church, Olathe,KS



PERFECT FOR:

- Team Building
- Birthdays / Graduation
- Bachelor/Bachelorette Parties
- Just Because! — Who really needs a special occasion to learn to craft amazing BBQ?!

Visit us at:

www.smokeonwheels.com
www.bbq-101.com

Party like a rock star!!!

After learning all the tips and tricks, all that's left is serving it up. We'll close out the class with instruction on the right way to slice and present the mouthwatering food that YOU cooked. Once we are done... you will get to share your amazing BBQ with all the friends or family you have invited to partake in the culmination of your experience.

Please contact us for more information, and details/pricing specific to the class that interests you!

- Have your own ideas? We can tailor a custom course to you.