



BBQ 101

A BBQ Class for beginner to advanced



Instructor:
Kelly Wertz
4 Legs Up BBQ

- **BBQ World Champions**
- **Owner – 4 Legs Up BBQ & Steakhouse**

- 20 Grand Championships**
- 9 Reserve Grand Championships**
- 60 Top Ten Finishes
- 40 1st Place Category Finishes
- 6th Overall – KCBS TOY '09
- 3rd Chicken – KCBS TOY '09
- 4th Ribs – KCBS TOY '09
- 4th Pork – KCBS TOY '09
- 4th Brisket – KCBS TOY '09



A BBQ class designed for beginning BBQ'ers to experienced competition BBQ teams. This is a hands on class where we supply the briskets, butts, chicken and ribs and you cook em on your smoker. Then you will get to present your efforts to certified BBQ judges and have the opportunity to watch and interact with the judging process.

We do cover competition BBQ. We do take a lot of time discussing how to compete in BBQ competitions, our philosophy of how to do BBQ competitions from meat prep to flavor profiles to presentation boxes. At the end of each class, we bring judges in so you can present your offerings, and actually watch the judging process, get feedback from the judges, and ask the judges questions – an invaluable experience that you can not get anywhere else.

Our basic philosophy is to teach you BBQ concepts and techniques so that you can develop your own award winning BBQ flavors and style. We don't give you all of the secret rubs, processes and secret mayonnaise handshakes that we use in competitions, because we want you to develop your own - for a lifetime of BBQ perfection.

- What you will learn:**
- The basics of:
- Smoking/Barbecuing
 - Meat Cuts
 - Meat Quality
 - Brines & Marinades
 - Sauces
 - Rubs & Seasonings
 - Knife Skills
 - Beginner to advanced competition BBQ techniques
 - Insights into competition judging

- What you will do:**
- Bring your own smoker (if you have one)
 - Trim and cook your own brisket
 - Trim and cook your own pork butt
 - Trim and cook your own ribs
 - Trim and cook your own chicken
 - Build your own rub
 - Get tips and techniques from champion BBQ'ers
 - Have your meat evaluated by a panel of certified BBQ judges
 - Take home the meat you cook!

New Format for 2010 – 2011

- The Friday (if offered) class will not include the judging portion in the evening and is designed for the backyard BBQ'er.
 - The Saturday class will be much more in-depth about competition BBQ and will include the judging portion.

What you will need to bring:

- Knives –Boning and Slicer
- Your cooking supplies
- Meat Injector
- Smoker/Cooker if you have one and can bring one

What we will supply:

- All Meats & Spices
- Foil & Food Film
- Lunch & Drinks

Basic Class Outline

7:00 Food Safety
7:10 Brisket Demonstration
7:50 Students have briskets on cookers
8:00 Pork Demonstration
8:50 Students have pork butts on cookers
9:00 Chicken and Brining demonstration
9:45 Seasoning Demonstration
10:00 Students make their own rubs
11:00 Rib Demonstration
12:00 Students have Chicken on cookers
Lunch & Discussion
1:00 Students have ribs on cookers
2:00 Foil briskets and butts
3:00 Foil Ribs
3:00 Turn In Box demonstration
3:30 Students build their own boxes
4:30 Meat prep demonstration
6:00 Judges Arrive
6:30 Start Judging
8:30 Cleanup

2010 -11 Class Schedule

(Subject to Change)

Oct 29th & 30th 2010

**Best Western Inn
Frisco, CO**

**Nov 5th & 6th
Jesup IA**

**Jan 22nd 2011
Parker, CO**

**Feb 18th & 19th 2011
Lake Havasu City, AZ**

Phoenix, AZ Nov 20th 2011

Great Bend, KS March 26th 2011

TO REGISTER:

Call or email

4 Legs Up BBQ & Steakhouse

620-792-7892

4legsup@ruraltel.net

At Least 2 weeks prior to class

Registration Fee: \$325

Spouse Fee: \$75

Fee includes all meat and supplies!



Our Sponsors:
Music City Pig Pals,
Lee & Bobbie McWright

Butcher BBQ



ThermoWorks

Testimonials



I had looked forward to your class with great excitement and it turned out to be one of the best days of barbecue I have spent and exceeded any and all of my expectations. I marveled at the insights you gave us into your way of thinking as it is light years ahead of most of the folks who cook. I was very impressed with your lecture on box design and it has encouraged me to “think outside the clamshell box.”

It would be hard to list all of the meaningful techniques and skills I learned in the class. I had never cooked a whole chicken and your technique has me waiting for the weekend to try it again. You answered all of my questions graciously and thoroughly. I also appreciated your recommendations on several products like the knife sharpeners and thermometer.

Thank you for all the effort and thought you put into giving us a very worthwhile and full day. I would, and will, recommend the class without reservation or hesitation, to any of my friends who are interested.

Bob & Louise Sammons
OOPS Outstanding Order of the Pig Society
BBQ Team
Grand Junction CO.



My name is Chris Zordel of Smell What's Cookin BBQ team. Last year I took part in a local fair BBQ contest. The grand prize was a BBQ school from Kelly Wertz of 4 Legs Up BBQ. In November of 2009 I took the class. What Kelly taught us was real help full. He showed us how to trim the meats and also the quality of meats to look for. He went over several different things in the class like building your own rubs. He had seasonings there I had never heard of before. We cooked all the meats for a competition. Then we had Master Certified KCBS judges there to judge our things and give us critiques on it and also for us to get a insight on what the judges do at a contest. They also explained a lot of things to us on why maybe some of your scores are up and down. Like 4 judges giving you good scores and 2 others giving you average or low scores. It helped me understand about that and maybe why you get those low scores once in awhile.

I took what I learned to the next contest which was Winter Q in Great Bend Kansas. It was a great contest to where the teacher and the student could face off. The student beat the teacher at this event. I placed 5th overall, with a 1st place in Brisket out of 56 great teams and Kelly placed 9th overall. Up until I took this class I was always in the middle of the pack. The contest I have been to since I have done well at them. I owe a big thanks to Kelly for taking his time to show us and be able to pick up those little hints he threw out there. I would highly recommend the class to anyone. It is all hands on and he is a great instructor.

Chris Zordel
Smell What's Cooking BBQ Team
Dodge City, KS