



BBQ 101

A Basic BBQ Class for the beginner and intermediate BBQ enthusiast. This class is a great introduction to BBQ competitions.

Instructor: Kelly Wertz
4 Legs Up BBQ & Steakhouse



2008 Grand Champion
Jack Daniels World
BBQ Championship

- 16 Grand Championships
- 7 Reserve Grand Championships
- 37 Top Ten Finishes
- 40 1st Place Category Finishes
- 4th Overall – KCBS TOY '09
- 3rd Chicken – KCBS TOY '09
- 3rd Ribs – KCBS TOY '09
- 2nd Pork – KCBS TOY '09
- 2nd Brisket – KCBS TOY '09

7:00 am sharp to 8:00 pm
 (or whenever we are done)
March 6th 2010
National Guard Armory
Great Bend, KS

January 30th 2010
Parker, CO

Feb 20th 2010
Independence, MO

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: \$275
Spouse Fee: \$75

What you will need to bring:

- Knives –Boning and Slicer
- Cutting Boards
- Meat Injector
- Smoker/Cooker if you have one and can bring one

What we will supply:

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

What you will learn:

The basics of:

- Smoking
- Smoking vs Grilling
- Meat Cuts
- Meat Quality
- Brines & Marinades
- Sauces
- Rubs & Seasonings
- Knife Skills
- Introduction to Competition BBQ



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
- Have your meat evaluated by a panel of certified BBQ judges

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