



4 Legs Up BBQ Presents:

The 2012 Grill 101 Class



Grand Champion 2008 Jack Daniels World BBQ Championship



This is a basic Grilling class where we use a wood pellet grill to show you how to grill almost anything so you can then become the Grill Master at home on any grill - gas electric or charcoal!

You will learn how to use a Country Smoker Wood Pellet Grill to:

- > Prepare and slow smoke ribs like the pro's.
 - > Smoke-Roast your Beer Can Chicken to a moist and delicious golden brown.
 - > Bake your favorite casserole.
 - > Bake your favorite dessert.
 - > Grill a pizza.
 - > Smoke a cabbage.
 - > Create Turkey Quesadillas.
 - > Bake fresh bread.
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- > Grill steaks and burgers like they were meant to be.

Items may change at time of class



Where:

When:

What to Bring:

A fun attitude to learn,
A willing hand to help stir, and
Plenty of friends to share the experience.

(We will be working around hot grills so no children please.)

**A Paid Reservation of \$ _____
Saves You A Spot:
Reserve Now - Seating Limited
Call:**

Sponsored in party by Louisiana Grills - Country Smokers

- > Use 100% wood pellet fuel for that savory natural wood smoke flavor.
 - > Easy to use - just flip the switch and you are ready to smoke or grill in minutes.
 - > Smoke at low and slow for perfect BBQ.
 - > Grill at 600 plus degrees for perfectly seared steaks and burgers every time.
 - > Simple design, - easy to clean and maintain
 - > Convection fan for convection cooking.

Special offers on equipment, sauces and rubs for attendees at time of class only.