

GRAND CHAMPION PITMASTERS OF THE PACIFIC NORTHWEST

BBQ Cooking Class
& Judging Class

Saturday, May 8th
6:00 AM - 6:00 PM
7397 N Government Way
Coeur d'Alene, ID



Learn the basics of:

- BBQ Equipment
- BBQ Theory
- Meat Selection
- Wood Selection
- Theory of Rubs & Sauces
- Making Your Own Rub

Learn to BBQ Four
Competition Meats:

- Beef Brisket
- Pork Butt (Shoulder)
- Chicken
- Pork Ribs

All meat, rub materials, wood, and some charcoal will be furnished to teams. Cooks will work in pairs as a team. All meats will be submitted for judging by the concurrent judging class... and winners will receive ribbons!



PACIFIC NORTHWEST
BBQ ASSOCIATION

PRESENTED BY THE PACIFIC NORTHWEST BARBECUE ASSOCIATION

pnwba.com

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