

BBQ Masterclass with Internationally acclaimed Pitmaster and Chef, Alex Smith

Only 6 spaces available!

In these 3 sessions, 7.5 - hour interactive virtual masterclass series, beginner, intermediate and even advanced BBQ aficionados will have the opportunity to learn all the tricks, tips and techniques needed to prepare the best BBQ in the world. You will learn everything from meat selection, food grades, equipment, animal anatomy, butchery, seasoning, storage, BBQ sauce and rub creation, wood selection and fire maintenance, temperatures, wrapping, cooking and a detailed understanding of all types of cookers, smokers and grills and how to operate them. In this interactive demonstration and intimate setting, you will also be able to ask any and all questions regarding the world of BBQ and wood-fired cooking.

Dates: January 9th, 16th, 23rd

Cost of package: \$950.00 per person package that includes the following:

(Couples that are interested in attending together can purchase an extra seat at \$350.00 per person)

A three session, 7.5-hour total demonstration with Alex Smith

1. Two whole packer cut, USDA Prime Creekstone Briskets
2. Two whole Compart Family Farms all-natural Boston Butt bone in pork shoulders
3. Two whole Bell & Evans all natural, antibiotic and hormone free Chickens
4. Three whole Compart Family Farms all natural full untrimmed spare ribs

Retail value of the proteins: \$375.00

About the Chef

Alex Smith has almost 10 years of high-volume, hands on BBQ and wood-fired cooking experience as a Chef and Pit Master. Overseeing some of the best BBQ operations in the country and internationally, his knowledge of wood, fire and time is beyond extensive.

After helming the pits at Mighty Quinn's BBQ as General Manager and Pitmaster, Alex helped grow their brand to 5 locations in the Tri-state before accepting the opportunity to tend the fires and pits at Hometown BBQ in Brooklyn, NYC. After Hometown Brooklyn, he was hired away for his knowledge of wood-fired cooking and smoking techniques by a group from Paris, France, to develop, staff, train and oversee the first BBQ operation at the now wildly successful Melt BBQ. Upon his return to the US, he moved to Florida and together with colleagues from Hometown BBQ Brooklyn did it all over again and opened Hometown BBQ Miami, as Executive Chef. Alex has now moved back to the Jersey Shore, to plan and execute his next culinary event in the Tri-state area-a restaurant of his own.

Alex has an understanding of the intricacies of wood-fired cooking and BBQ that few in the country have, having operated several high volume and world class BBQ operations. He has managed large amounts of staff over the years and understands how to teach, support and encourage through thoughtful understanding and listening. He is excited to share his knowledge to help aspiring pit cooks, home cooks and chefs achieve world class results in all BBQ projects using a wide range of equipment.

Topics

Section 1: Meat selection, butchery, brines, and seasoning

- I. US grading system and purchasing proteins
- II. Animal feeds, and effect on protein
- III. Cooking equipment and tools
- IV. Anatomy and butchery 101:
 - i. Brisket
 - ii. Ribs
 - iii. Chicken
 - iv. Pork shoulder
- V. BBQ sauce creation
- VI. BBQ rub creation
- VII. Brines

Section 2: Smoker and wood selection, fire maintenance, air flow, cleaning and loading

- I. Wood-fired cooking and understanding, impact of various woods
- II. Smoking on a BBQ
- III. Smoking on a grill
- IV. Understanding of air flow and fire maintenance
- V. Types of smokers and their pros/cons
- VI. Preparing the smoker/grill, cleaning, seasoning
- VII. Loading the smoker/grill

Section 3: Cooking, temperatures, wrapping, pulling, resting and carving

- I. The cooking process
- II. Cooking times, temperatures and wrapping
- III. Pulling
- IV. Resting and storage
- V. Carving