



Class Outline for Oct 11, 2014

At



- Introduction
- Outline review and class goals
- Charcoals, what's the difference?
<http://www.nakedwhiz.com/lump.htm>
- Chip and Chunks, what's the stink?
- How to load a Kamado for long smoke and flash smoke
- Step 1. Prepare Pork spare rib for Kamado
- How to set up a Kamado for smoking ribs on the Kamado
- Step 2. Wrap those Bones
- Santa Maria vs. San Joaquin Tri-Tip and how to make them both
- How to set up a Kamado for direct high flame cooking and remember the BURP
- Step 3. Check for a Hill Billy Smile!
- The time and meat temps important, not grill dome temperature
- How to set up a Kamado for in-direct high heat cooking
- Baking temp is what the dough tells you
- Question and Answer round up and drawing

Like us on face book @Grill Skillz Academy. Please leave a comment about the class and tell your friends. Want to learn more about how to cook on your Kamado? Grill Skillz Academy has one on one classes available in your backyard on your own Kamado. Contact us @GRILLSKILLZACADEMY@GMAIL.COM

Thank you to our Sponsors for the day; David at Primo Grills. Please support our sponsors without them this class would not be possible.