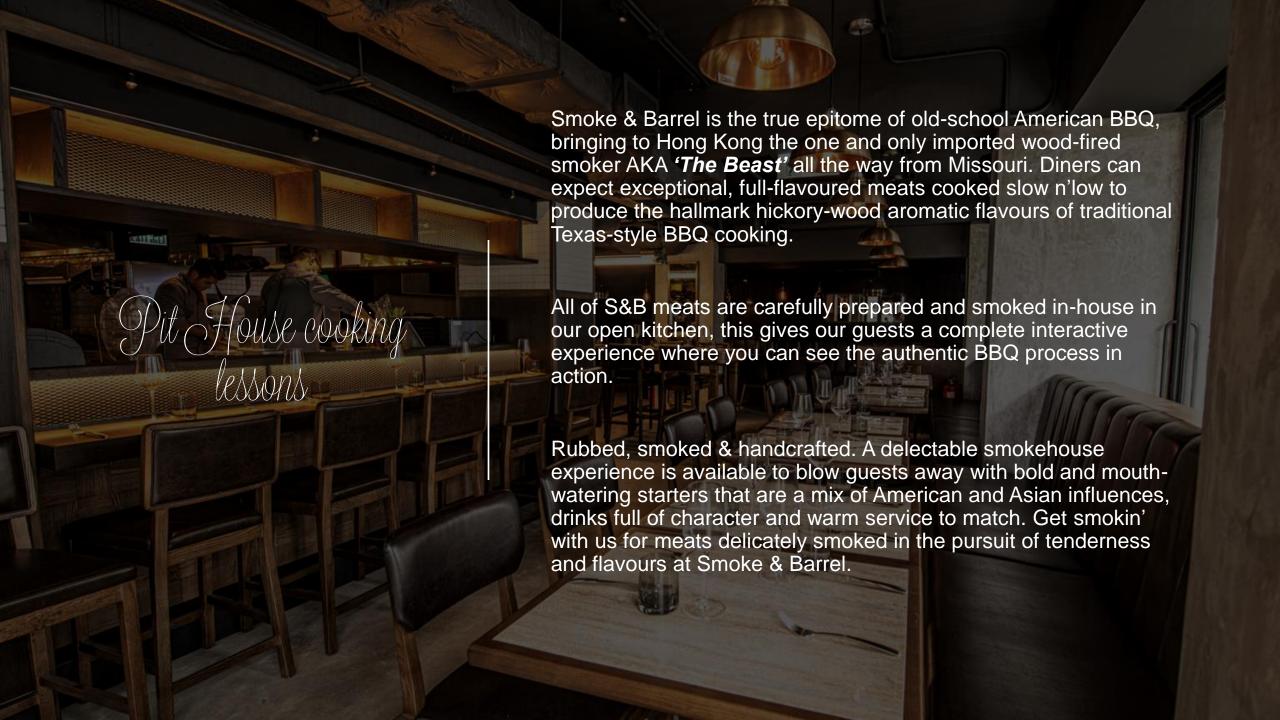
BB @

JOINT



## **Cooking Lessons**

Come and train with our very own Pit Master Chris Tuthill, learn the skills of Real BBQ in Hong Kong, only at Smoke & Barrel



## BBQ Ribs Cooking Class

During Our Cooking class you will be taught the southern American ways of real pit House BBQ

- 3 Hour cooking class
- Butchery of the pork ribs
- Marinating and spice rubs
- Learning of the smoking of the ribs
- Temperature control
- Small tasting
- Collection of your ribs at 6pm for Dinner

\$800 per person / \$1100 with your own Merchandise (Maximum 10 pax per group)



# BBQ Beef Brisket Cooking Class

During Our Cooking class you will be taught the southern American ways of real pit House BBQ

- 3 Hour cooking class
- Butchery of the Beef Brisket
- Marinating and spice rubs
- Learning of the smoking of the Brisket
- Temperature control
- Small tasting
- Collection of your Brisket at 6pm for Dinner

\$800 per person / \$1100 with your own Merchandise (Maximum 10 pax per group)





Get in touch with us at

2866 2120 or

hello@smokeandbarrelhk.com

now to book your Pit House Cooking
lessons now.

