



# MEAT SMOKING 101

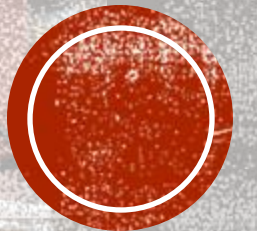
Only at Smoke & Barrel!





**TRAIN WITH OUR PITMASTERS!**

**Learn the skill of smoking real  
barbecue at Smoke & Barrel!**





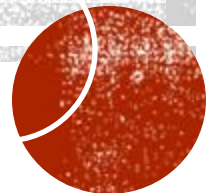


## RIBS COOKING CLASS

**DURING OUR MEAT SMOKING 101 COOKING CLASS, YOU WILL BE TAUGHT THE SOUTHERN AMERICAN WAYS OF REAL PIT HOUSE BARBECUE.**

- 3 HOUR COOKING CLASS
- BUTCHERY OF THE PORK RIBS
- MARINATING WITH WET AND DRY SPICE RUBS
- LEARNING ON PROPER WAY TO SMOKE RIBS OR BARBECUE MEATS
- TEMPERATURE CONTROL
- SMALL TASTING
- COLLECTION OF YOUR RIBS AT 6PM TO ENJOY AT HOME!

**\$1,200 PER PERSON (INCLUDES FULL MERCHANDISE PACK)**  
MAXIMUM 10 PAX PER GROUP

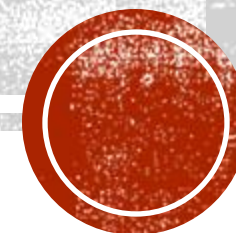






## FULL MERCHANDISE PACK


- SIGNATURE BARBECUE SAUCE & CAROLINA SAUCE
- SMOKE & BARREL T-SHIRT
- SMOKE & BARREL SAFETY MATCHES
  - SMOKE LOVE
  - KOOZIE





**FOR MORE INFORMATION FEEL FREE TO CONTACT US**

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