



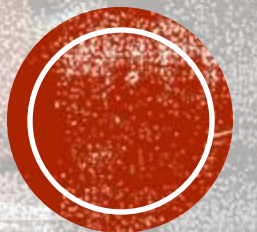
MEAT SMOKING 101

Only at Smoke & Barrel!



TRAIN WITH OUR PITMASTERS!

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



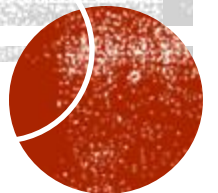


RIBS COOKING CLASS

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





FOR MORE INFORMATION FEEL FREE TO CONTACT US

 hello@smokeandbarrelhk.com

 2866 2120

