



# WEBER Grill Academy Barbecue

**Start Date: 3/6/2021 10:00 AM**

**End Date: 3/6/2021 2:00 PM**

at

*Haxthill Cookery School*



Perfect for anyone looking to learn the Weber way of cooking, this introductory course will teach you how to achieve consistently great results with classic barbecue dishes. You will learn must-have barbecue skills, such as lighting, controlling temperature and how to tell when your food is cooked to perfection.

Using Weber's lid-on technique on both charcoal and gas barbecues, an expert chef will spend two and a half hours teaching you the best way to cook a number of all time barbecue classics.

As part of this course you'll be asked to prepare your own juicy cheeseburgers and be taught how to cut and portion a whole chicken, using the various pieces to create a succulent barbecued chicken dish. The chef will also show just one of the many possibilities to expand your barbecue menu with a demonstration of the famous 'beer can chicken'.

The menu will include:

- Seared sesame salmon skewers with pickled cucumber spinach dip.
- Perfect Sausages - Grill & smoke
- Corn on the cob with chilli butter
- Classic barbecued chicken with oyster sauce marinade
- Ultimate Burger with bacon jam
- Classic beer chicken with smoked paprika and herb butter
- White chocolate Pizza with mascarpone and toasted marshmallows

This course is booked direct via Weber: [click here to book](#)

Please note that the course may be cancelled if there are less than 10 participants registered until 14 days before the course date.