



WEBER Grill Academy. American

Start Date: 2/28/2021 10:00 AM

End Date: 2/28/2021 2:00 PM

at

Haxthill Cookery School



Get to grips with the increasingly popular smokehouse cuisine. On this course you'll create authentic American barbecue dishes as well as learning low 'n'; slow cooking techniques on the Smokey Mountain Cooker.

This interactive course is the perfect way to master American barbecue cuisine and create deliciously authentic dishes from scratch at home: from spicy chicken wings to a side of signature slaw, and even something for those with a sweet tooth.

Among the array of different meats that we cook throughout the day, you'll be asked to prepare and cook a rack of ribs and also receive a demonstration from the chef on how to prepare and smoke a beef brisket low 'n'; slow on the Smokey Mountain Cooker.

The menu will include:

- Prawn tacos
- Chicken Lolly Pops
- Mac 'squo; cheese with truffle oil
- Low 'n'; slow smoked brisket
- Stacked ribs
- Grilled potato fries
- Homemade hickory smoked BBQ sauce
- Signature slaw
- Bourbon and smoked bacon chocolate brownies

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.