



WEBER Grill Academy. American

Start Date: 3/28/2021 10:00 AM

End Date: 3/28/2021 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.