



BBQ University

An Auction Item for 10-12 People

Offered by the
Aww Hell Competition BBQ Team

Your Three Hour* Experience Includes:



BBQ 101: The Basics

- Learn how to prep your grill, select & prepare meats
- Understand how rubs, sauces, injections and smoke affect flavor
- Take the “slow and low” BBQ-U school pledge



BBQ 201: The Internship

- Get “hands on” – an interactive session to finish the meats
- Prep chicken, pull pork and sauce ribs to perfection under the tutelage of Pit Master John and the Aww Hell Competition BBQ Team
- Learn what makes competitive BBQing different from backyard grilling



BBQ 301: The Judging

- Learn how to taste test like a competitive judge
- Score the different meats as they come off the grill
- Question and Answer



BBQ-U Graduation

- Relax! And experience award-winning BBQ, side dishes and beverages
- The Aww Hell BBQ Team will provide chicken, ribs and pulled pork; corn casserole, baked beans, rolls & butter; iced tea and lemonade
- Certificate of Graduation from BBQ-U issued to all participants

The Fine Print:

A mutually convenient weekend date will be determined between the auction winners and the Aww Hell BBQ Team. The Aww Hell BBQ Team is responsible for all site set up and tear down, food products and BBQ-U content. General safety precautions will be observed, however Aww Hell cannot be responsible for individual personal safety. Site preference will be at St. Alphonsus Church although alternate sites (e.g. personal home) may be considered if appropriate. * Three hours is an approximated timeframe.