

Extension shopper article for 5-3-16

Barbecue 101 workshops planned in four Kansas locations

Grilling and smoking basics, plus the science of barbecuing will be covered.

Submitted by: David Kehler, County Extension Director/Agriculture Agent

We all know it – that enticing aroma that fills the air when someone is barbecuing. To get you ready for the season, Kansas State University will be hosting a series of Barbecue 101 workshops this April, May, and June. These one day workshops will focus on teaching the basics of grilling and smoking for consumers of all ages and experience levels. The topic areas will cover the basics of grill selection and use, the fundamentals of meat selection and preparation, discussion of new and innovative cuts for barbecue, and the science of smoking. Additionally, these workshops will include several hands-on demonstrations, tastings of different sauces, meat cooked with different woods, spices, and rubs. The day will conclude with a question and answer session with several barbecue experts.

“These workshops are designed for consumers of all ages and experience levels,” said Travis O’Quinn, K-State extension meat specialist. “We’ll also cover how to select meat, wood, rubs, spices and sauces.”

The dates and workshop sites are:

- April 30 – Iola – Community Building at Riverside Park, 510 Park Ave.;
- May 21 – Holton – Northeast Kansas Heritage Complex, 214th and P streets;
- June 4 – Washington – First National Bank, 101 C St.; and
- June 25 – Wichita – Sedgwick County Extension Office – 7001 W. 21st St. N.

Meat cutting basics, barbecue food safety, selecting the right smoker, meat cuts to stretch the dollar and how barbecue varies by region are among the topics covered.

Lunch, an apron and a Barbecue 101 course book with cooking guides, recipes and tips are included in the registration fee of \$50 per person or \$80 per couple. Registration for each workshop closes one week prior to the event. More information and online registration is available at [Barbecue 101 Workshop](#),

<http://www.asi.k-state.edu/barbecue101workshop.html> or contact Lois Schreiner at lschrein@ksu.edu.