

249 E. Irving Park Rd.
Wood Dale, IL 60191

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Facebook: Sweet Baby Ray's
Restaurants & Catering

Twitter: SweetBabyRayBBQ

SBR BBQ Classes

Where: Sweet Baby Ray's Barbecue Wood Dale

When: Saturday & Sunday, January 28 & 29 and February 26 & 27

Time: 10am-4pm, but may be as long as 8 hrs.

Class 1, Saturday:

- Create your own BBQ Rub, specific to your flavor profile, and receive 1lb. of your rub to take home.
- Create your own BBQ Sauce, specific to your flavor profile, and receive two 6-packs of your sauce with labels to take home (approx. 1 gallon)
- Learn how to create and use an Injection
- Learn how to prep and trim meat

Class 2, Sunday:

- Set-up and Discuss:
 - Woods
 - Types of Charcoal
 - Types of Smokers
 - Other essential BBQ equipment
 - Smoke or Finish:
 - Chicken
 - Ribs
 - Brisket
 - Pork Shoulder
 - Fish
- Learn the difference between different cuts of meats including:
 - Ribs
 - Brisket
 - Chicken
 - Pork
 - Fish- round/flat, fin/shell

Cost: \$250 per person per class, \$450 per person when you buy both classes together

