

Having trouble viewing this email? [Click here](#)



The BBQ Institute Newsletter

In This Issue

[Commercial BBQ Class](#)
[Moink Balls & Sweet Tea](#)

Quick Links

[BBQInstitute.com](#)
[Gift Certificates](#)
[Dates & Prices](#)
[Classes](#)

Join Our List

[Join Our Mailing List!](#)

October/November

2011

Hi BBQ Fans ,

Things have been very busy here at the BBQ Institute.

- After having a 512 phone number for two years Konrad has completed his move to Austin. Konrad's first Austin BBQ class was 2006.
- We now have a lady instructor Molly Fowler the Dining Diva on staff for ["All Girl" BBQ classes](#) and corporate events.
- Commercial Classes [Nov/2011 & Feb/2012](#)
- 2012 dates and reservations are online [HERE](#)

Every year the early shoppers start the phones ringing November 1st looking for dates so they can order Gift Certificates for Christmas.

This year we have over twenty 2012 dates for them to choose from. Locations include: Dallas, Houston, San Marcos (Austin) and Eastern Washington wine country. Calendar is [HERE](#)

Commercial BBQ Class

Make Money and Happy Customers

Konrad Started a catering company in 2002. It grew into a restaurant and gained international recognition. It's still going strong under new ownership.



To succeed you need a good product and a well managed concept. This class will help with both. Space is limited to 10 people per class. The cost is

\$750 per person. There are a few spots left in the November 12th and 13th class at Gator Pit in Houston. We will be using an approved mobile kitchen and large commercial smoker. This class will pay for itself many times over. [Details Here](#)

Moink Balls and Ice Tea

Moo Oink Balls

Moink balls are a simple yummy treat that are super easy to whip up.

Thin cheap bacon works best. Cut the strips in half and then dust with rub. Optional is to then dust the rubbed bacon with brown sugar. Then wrap a meatball (I use frozen and thawed from Costco) with the half strip of bacon. Secure with a toothpick. Smoke until the bacon is crisp. Easy peasy and yummy so make lots of them.



This is for those who don't know the secret. The secret is you need to invert the sugar. It just won't taste right if you don't. Inverting sugar simply means you use boiling hot water to melt the sugar into a true liquid. Stirring granulated sugar into cold water does not give you the same flavor. For a gallon of tea I use one to two cups cane sugar (to taste) and a quart of boiling water. As soon as the sugar is melted I add a gallon tea bag to the hot liquid and let it steep for 15 minutes. Then add cold water and ice to make a gallon of tea. Remove the tea bag when the flavor is right for you.

Enjoy,

Stay in touch send us news on your barbecue success.

'Que on,



Konrad "Teddy Bear" Haskins
The BBQ Institute

**Save
10%
BBQ101
and
Grill101**

Book two or more classes. That can be two or more people taking one or more classes or one person taking two or more classes. This only applies to BBQ 101 and Grilling 101. This does not apply to any other classes and can not be combined with other offers.

Offer Expires: 12/31/2011

[Forward email](#)



Try it FREE today.

This email was sent to konrad@bbqclass.com by konrad@bbqclass.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

The BBQ Institute | 3616 Far West Blvd Ste 117-369 | Austin | TX | 78731