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The BBQ Institute Newsletter

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September 2011

Hi BBQ Fans!

Finally got some videos up. Working hard on the move to Austin. Fall classes in Texas are filling up. There is an off schedule BBQ 101 class in Seattle Area on September 17th. Contact me for details. As always a Buttermilk Biscuit recipe as a Thank You for reading the newsletter. If you were a subscriber back in 2007 when this recipe first appeared send me an email and I'll send you another recipe so you don't feel short changed. See the contest at the bottom. Three monthly winners for the rest of the year and a grand prize of a tuition voucher for a BBQ Institute class.

YouTube Chanel

Videos with more coming...

This has been on the to do list for forever. Way back when Harry Soo took his first BBQ from me, I hired a professional camera woman to video the class. That still needs editing. Finally have 5 videos up on our [YouTube channel PitmasterKH](#) .



Subscribe and you'll be the first to know when we add new videos. Right now we have an overview of the BBQ 101 and BBQ 091 Classes, a quick overview on smoked Brisket, a thank you to GatorPit.net and a fun movie on bottling wine at the winery where we teach classes in the Horse Heaven Hills.

Upcoming videos subjects include my favorite 'Que joints in Texas, class overviews and quickies on BBQ meats. There will be some free how to videos on sides etc. We are working on a paid subscription model for video classes. As soon as I'm setup for it the monthly recipe will also be a video.

Buttermilk Biscuits

An American Classic

Back in the March 2007 Newsletter before there was an archive or Constant Contact managed the newsletter (it was an Excel Spreadsheet.) I featured this recipe. Got lots of feedback as I forgot to include the amount of flour. But it's always a crowd pleaser. Around 2007 the Dutch Oven World champions used Butter flavor Crisco and I've been a fan ever since.



2 Cups white flour Bleached or Unbleached
2 1/2 teaspoons Baking Powder
1 Tablespoon white sugar
1/2 teaspoon Baking Soda
1/4 teaspoon Kosher Salt
1/2 Cup Butter Flavor Crisco (you can also use Butter or original Crisco)
3/4 cup to 1 Cup Buttermilk. More is needed with unbleached flour

Pre Heat Oven to 400f

Mix all dry ingredients, cut in Crisco until mixture resembles bread crumbs, stir in butter milk and mix until a ball is formed. One secret is the less you mix the dough, the softer the biscuit. If you knead the dough the biscuits will be tough. Wet is also more tender than dry dough.

Best baked in a pre-heated cast iron skillet or Dutch oven. You can roll to 3/4" thick and use a cookie cutter or a soup can with both ends removed. An alternative is to roll to the size of your cast iron and then make 6 to 8 slices like you were slicing a pie, this is a minimum waste and fuss method. Optional finishing touch is to brush the tops with melted butter before baking. Bake for 15 to 25 minutes depending on temp and thickness until the top is golden brown. Remember to grease your Dutch Oven before use.

Enjoy,

Don't be a stranger visit our website, YouTube channel and facebook page.

'Que on,



Konrad "Teddy Bear" Haskins
The BBQ Institute

Contest

Each month from September to December 2011, Three fans will be randomly selected for the monthly prize. A pair of Konrad's favorite long handle, heavy duty, stainless steel tongs. At the end of the contest one fan will be randomly chosen for the Grand Prize. The grand prize is free tuition voucher only for, one person to attend one BBQ institute class (BBQ101, BBQ 091 or BBQ 092.) No cash value. The decision of the BBQ Institute is final. Only valid where allowed by local laws, to those over 18 who live in the lower 48 United States. Taxes and Travel costs for the grand prize are the responsibility of the winner. To enter and be eligible you must be over 18. Subscribe to PitmasterKH YouTube Chanel, "like" our facebook page and post a comment on one of our YouTube videos.

Offer Expires: December 31st, 2011

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