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The BBQ Institute® Newsletter

Happy 4th of July

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Hi BBQ Fans

Wow the first half of the year went fast. The 4th is here and you know what folks will be eating.

There are lots of new things happening at the BBQ Institute. I'll be changing from a part time to a full time Texan. Completing my long planned move to Austin.

I'm working on several projects including a refresh of the website.

Upcoming Classes include a weekend of BBQ and Wine at the [McKinley Springs Winery](#) in Washington. We also have several classes in the Houston area from Sep. 30th thru Oct. 2nd scheduled. All upcoming class dates are [HERE](#)

Check our [Facebook](#) page for savings on 4th of July Charcoal.

Smoker For Sale

Two Langs on One Trailer

This was custom built for the BBQ Institute by Ben Lang. With this trailer you have the option of firing up the Lang 48 Deluxe for small events, The Lang 60 Original with slide out rack for medium events or both for large events.





Includes a brand new 4,400# axle with new electric brakes, new 4,400# springs, new alloy rims and new tires.

One day of training included at no extra cost. This pit has been well trained in winning awards by me. More details here [Lang 4 \\$ale](#) Located in the Seattle area.

Roasted Potato Salad

Classic with a twist

One of our guests brought this to a BBQ. we loved it. Here is the [Original](#) Recipe .



My Suggested

improvements/Substitutions:

Extra Virgin Olive Oil (Costco Tuscan is excellent) Kosher or Sea Salt, Yukon Gold Potatoes, Cilantro instead of Parsley, Smoke the bacon until crisp, Goulde's Spicy Brown Mustard or French's Deli Style Spicy Brown Mustard.

Sign up for a class today and we guarantee you'll cook better barbecue.

'Que on,



Konrad Haskins
The BBQ Institute®

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