



BACK BY POPULAR DEMAND! SMOKIN' STEVE'S BARBECUE CLASSES



**Sign up now for our next class scheduled for:
Sunday, January 7th, 2024 at 10AM
Additional class available Sunday, July 14th, 2024 at 10AM**

Come learn the Art of Smokin' and Grillin' meats, fish and vegetables, and appetizers.

Class includes hands-on demonstrations:

- Barbecuing and smoking
- Meat selection,
- Meat and grill preparation
- Dry rub making
- Sauces
- Selecting cooking equipment.

Beverages and Lunch will be provided. A variety of cooking equipment will be used. Students only need to bring themselves. No knives or smokers needed. This will be an indoor class (rain or shine). Just bring your questions, curiosity and an eagerness to learn!

Pit Master Smokin Steve's Bayles has won awards at several California State BBQ Championships, including Reserve Grand Champion at Clovis, CA competition in 2008; Reserve Grand Champion at Go for the Gold in Pomona, CA in 2005; Many awards for top 3 places in Chicken, Brisket, Pork Shoulder and Pork Ribs. He started Competing in food competitions in the late 90s; Started the Smokin Steve's Pit BBQ business in 2004, and opened his first restaurant in 2009 in Simi Valley, CA. Smokin Steve's Catering has been located in Moorpark for the past 5+ years at Princeton Ave. and the 118 freeway.