

Patio Pit Master

*Music & Live Fire Cooking
Demonstrations*

With:

Jack Waiboer
All Star PitMaster

Featured on Cable TV's

BBQ PITMASTERS



“Be the Champion of your Back Yard”



10BBROUGHT TO YOU BY: WWW.CAROLINAPITMASTERS.COM & GRATETV.COM



The Patio Pit Master Class

Choose the right Grill



Discover the similarities and differences between grilling and barbecuing.

Choose the right cooking vessel based on features like fuel, heat source location, and available tools and accessories.

Grill Safety is an important lesson

Setting up the Pantry



Ingredients and seasoning techniques make the meal. Focus on organization and execution of recipes. Make any recipe an original.

Create a set of expectations based on your continued growth and experience on the outdoor grill.

All about the Food



There are thousands of food items that can be grilled. If it can be cooked, it can be grilled. Study proper techniques for choosing the best meats, fruits and vegetables for a “championship” meal.

The Courses

Appetizers



Pizza on the Grill Stone

Appetizers are great on the grill. Use ingredients from our local farms and seafood from the coastal SC waters.

Our slogan: “Buy local, think global, stay sustainable and every chance you get...hug your momma!”

Main Courses



Steak

Hot and Fast or Low and Slow, determine the best method to cook all facets of grilled food. From carnivore to herbivore, cook a meal with a live fire.

Support local farmers!

Thirst Quenchers and Desserts



Cast Iron Peach Cobbler

Grilled Cocktails? Of course! There are a wide variety of beverages available from the grill.

Don't forget dessert. Delightful cobblers or grilled fruits will complete the meal.

Carolina Pit Masters – Patio Pit Master Class

Carolina Pit Masters, Patio Pit Master Class is a complete, one-of-a-kind, experience combining live preparation with video cooking demonstrations. Enjoy a delicious meal highlighting all of the prepared dishes, and a live band! Go to www.carolinapitmasters.com to get updated information, menu, class cost and the entertainment lineup. Enroll today!

Jack Waiboer is an accomplished “Live Fire Cooking Specialist.” He is Host of *GrateTV.com* and was featured on cable TV’s **BBQ PITMASTERS** show.

- Be the Champion of your Backyard!
- Tried and true processes and recipes
- Enjoy an evening of grilled food and Blue Grass Music
- Take home all of the experience and information you need to create *Grate* food on your patio or backyard grill.

Contact Us

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