



Mason-Dixon BBQ Services

93 Monocacy Blvd, Frederick, MD • 1542 Buchanan Trail East, Greencastle, PA
240-439-4778 • 717-643-0039 • 866-314-9123 Fax
info@mdbbqservices.com • www.mdbbqservices.com

2019 BBQ BOOTCAMPS

PORK BOOTCAMP

JUNE 14 & 15

Featuring bone-in and boneless Boston Butts (if you think those are hams from the Northeast, you really need this camp!), we will teach you the ins and outs of prepping, injecting, seasoning, and slow cooking the perfect Pork. De-e-licious! Again this year will be a Whole Hog Cook! For everyone who has always wanted to cook a pig but never knew how! This is aa Friday evening 5:30p-10:30p prep, then stay and cook overnight or come back in Saturday a.m. for wrapping, spraying, pulling and eating! WooHoo! Don't wait to sign up, this is the only one!!

MAY 18
JUNE 29
JULY 26 & 27
SEPT 14



BRISKET BOOTCAMP



The meat that separates the Men from the Boys!

By far the hardest meat to Master when it comes to BBQ, Brisket Bootcamp will (hopefully) put you in control of your Brisket. You'll get the Whole Packer to start with and then we'll teach you about the Point and the Flat...about trimming the meat down...the Secret Injection X...Burnt Ends, and more! When this camp is over, you'll be the Bull of the House! Offered 4 times this year - as both a one day class and in a two day class to fit all schedules.

RIBS AND CHICKEN

JUNE 1
JULY 13
AUG 17



Our most popular Bootcamp, especially with the Ladies! After all what's hotter than a woman who can cook great Ribs?? Offered three times over the course of the summer! In this one day camp, we go over the differences between Baby Back and Spare Ribs. We'll cut the Spares into St Louis style, and then talk about the membrane, trimming, seasoning, and other secret, great rib stuff! Then we'll show you how to make some chicken - that's right....that's how we roll! Two meats in one day - that's double the fun! Sign up quick, this one fills up fast!

OCTOBER 5

This class is my favorite! It has been a HUUUGE hit since we began it in 2014! So by popular demand - and just in time for Thanksgiving! - we're again doing a Smoked Turkey class! Be the hero at your table with this delectable bird! And to keep things moving we're (actually YOU!) are going to be Smoking and Grilling an additional 20+ Tail-gate dishes! Bring your appetites because there will be a lot of great food to eat! Oh yeah, and there's beer! WooHoo!

TURKEY & TAILGATE!

