

The ICAEF presents “Immersive Experiences”

BARBEQUE, PIT SMOKE, AND MORE, OH MY

January 7-10, 2024

Nashville, TN

www.icaef.org



BBQ EXPERIENCE

Look forward to getting smoky! Be ready to have your tastebuds on overdrive as we delve into a few days of serious smoke & BBQ! We will learn from a few well-known BBQ personalities and have plenty of hands-on activity as we go. We'll also enjoy a traditional "Meat & 3" dinner at a cool venue off the beaten path from some friends who cater in the Nashville area!



BBQ EXPERIENCE SCHEDULE

Sunday January 7

Arrivals to Nashville, TN

5pm Meet and Greet - Evening welcome reception



Monday January 8

Spreading The Gospel of Whole Hog BBQ

Today we head to see Pat Martin of Martin's Bar-B-Que Joint, a family BBQ culinary destination, where they will present an all-day class on pit smoking a whole hog at his namesake location in downtown Nashville. From building the pit, preparing the hog to be smoked, to building the fire & seeing it through, we'll all be "hands on" for the day, and your new-found knowledge of these meticulous methods will serve to expand your menus. Oh yeah, and we'll eat a lot too as lunch will be provided.

About Pat Martin's: Martin's Bar-B-Que Joint opened its doors in October 2006, in Nolensville, TN, to preserve and celebrate the art and craft of West Tennessee's legendary whole-hog BBQ tradition. Pat Martin first experienced this culinary specialty as a college student in the small town of Henderson, TN. He was immediately hooked on whole hog - the painstaking technique, the variables of live-fire cooking, the time and energy, the smoke, the smell, the history, and the flavors.

What began 16 years ago as a small, little 950-square foot, 12-table spot is today a beloved culinary destination with six restaurants in Nashville, and locations in Birmingham (AL), Louisville (KY), and Charleston (SC).

Martin's provides service at their private dining rooms, gardens, bars, catering and off-site events. Great care is taken in preparing time-honored recipes that speak to the West Tennessee-style BBQ roots.



Tuesday January 9

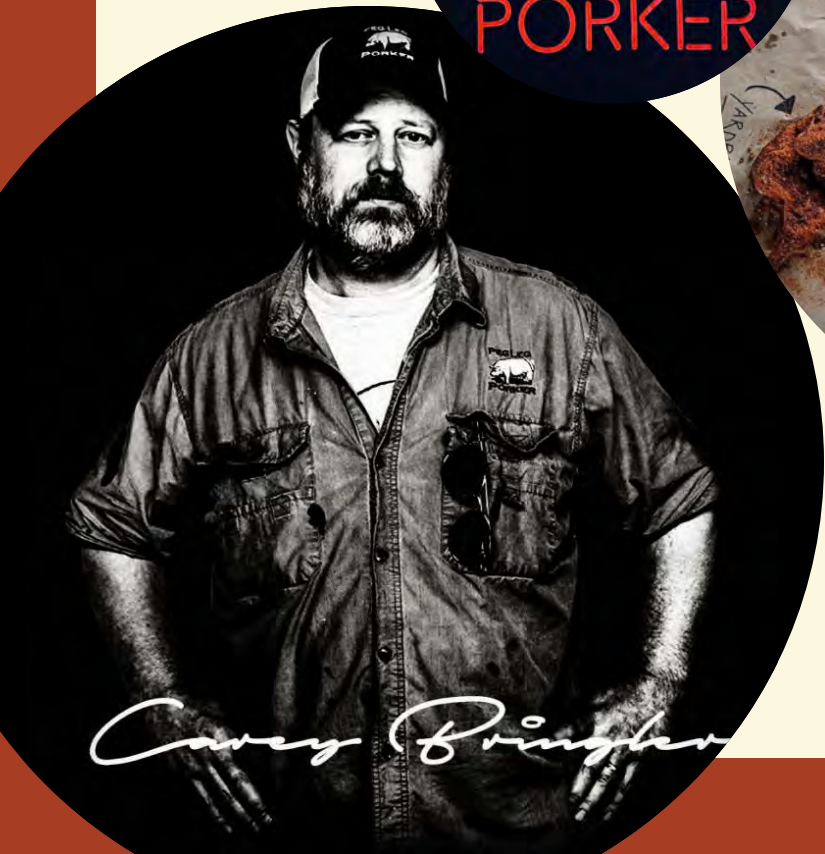
Everything BBQ Class

Today we'll saddle up next to the famous "aquarium" smoker at Peg Leg Porker - a family operated, award winning restaurant and catering company owned by Carey Bringle and his wife, Delaniah. Chef Carey will present an all-day class on his interpretation of all things Bar-beque including ribs, pork butts, chicken, a southern white sauce and a classic BBQ sauce, and of course smoking in their unique "aquarium" smoker. We'll all have a chance for further fellowship and a chat with Carey over lunch served on site.

About Carey (Peg-Leg Porker): Carey started catering around 10 years ago and opened the restaurant in 2013. During that time, they have won numerous awards and been honored to cook with some of the top chefs in the world including twice at the prestigious James Beard House.

Their meats are smoked fresh daily with sides that are made from scratch with love. It doesn't get any better than this, except maybe at your Grandmama's house.

Evening - Classic "Meat and 3" dinner held at a surprise location.



Wednesday January 10

Sweet Notes and New Styles

Today we are changing pace and ending on a sweet note! Ed Riley of 2 Fat Men Catering will teach us how to pair BBQ with everyone's favorite dessert, ice cream. However, this isn't just ice cream, Big Ed will be sharing his savory ice cream recipes and techniques.

We will finish with BBQ but a change in pace from the smokers. We have a hands on work and learn lunch. With the gaucho style way of BBQ or you may know it as Santa Maria style BBQ. This is a perfect technique for a new action station or showcasing your BBQ skill for clients.

Ed Riley (Two Fat Men Catering Company): Ed has always had a passion for cooking. Raised on a farm in Byrdstown Tennessee Ed grew up working the farm and truly lived the term "Farm to Table". He loved spending time in the kitchen with his mom and grandmother and many of their recipes are still used in our kitchen today. Ed is a self taught Chef; he sleeps eats and dreams of new and creative food ideas 24/7. He likes to put a "Fat Man" spin on southern favorites that he grew up with like our yummy Ice cream & BBQ to name a few.

2:00pm Experience Concludes

Plan departure flights after 5pm



DETAILS

Included in the price:

*Three days Hands-On course Welcome
Sunday reception Networking
Excursions
Lunch Monday, Tuesday & Wednesday
Products made in class*

Customize your own experience, the following is not included in price:

*Hotel
Dinners
Transportation
Airfare*

Please bring:

*Chef Coats
Chefs Knives*

PRODUCERS' NOTE: At the time of printing, November 2023, please note that the producers may be changing the schedule of activities and/or meals slightly to create a better flow of events and accommodate times between meals, events, and activities.

