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NEWS RELEASE

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FOR IMMEDIATE RELEASE

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Foodies Seek Education About the Art of Grilling

Series of culinary classes draws attendees eager to hone their skills

BILLINGS, Mont. – (July 21, 2016) – Chef and BBQ Master Nick Morrison took Billings-area foodies on a culinary adventure through the world of grilling and barbecue as part of a series of culinary classes hosted by Montana Beef Council.

Nearly 30 attendees signed up to hear from a professional and gain hands-on experience using different methods. Billings Hardware provided three different grills for attendees to utilize preparing various beef cuts. Chef Nick discussed the different properties of a classic propane Weber Grill, alongside the ceramic Kamado Joe Grill as well as the popular smoking Traeger Grill. Attendees also got a look at a competition smoker that Chef Nick uses on the barbecue circuit with Camp House BBQ.

“All of these grills have their place and can do some extraordinary things for beef cuts to give you a good eating experience,” said Nick Morrison.

The menu for the evening included Hawaiian-style Kalbi Beef Short Ribs, Marinated Tri-Tip, marinated and grilled fruits and vegetables and the crowning jewel, smoked beef brisket. Along with dinner, attendees received full instructions, recipes and aprons adorned with a beef cuts chart. The event was held at local design engineering company EEC, Inc. for an enjoyable atmosphere.

Montana Beef Council launched the culinary series this year to fill a need for consumers that are looking to learn more about food preparation. The first class of the year was a couple’s class near Valentine’s Day and featured La Cucina di Amore with underutilized beef cuts such as oxtail, short ribs and London broil for creating a memorable meal. The second class featured breakfasts and brunches to showcase the ‘most important meal of the day.’ The final class in the series will be held in December focusing on perfecting the prime rib for the holiday season.

“We are the local resource for all things beef and these classes are a great way to share those resources with the community. We hope to continue and evolve the classes to meet the needs of consumers and share our passion for beef,” said Kristin Larson, Montana Beef Council president.

Montana Beef Council is active throughout the year on Facebook, Twitter and Pinterest and can be found at www.montanabeefcouncil.org.



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The Montana Beef Council is organized to protect and increase demand for beef and beef products through state, national and international consumer marketing programs including promotion, education and research, thereby enhancing profit opportunities for Montana beef producers. For more information, contact Chaley Harney at (406) 656-3336 or chaley@montanabeefcouncil.org.