

University of Kentucky BBQ Basics

Friday, July 25th, 2025

2:00pm EDT to 7:00pm EDT

Do you want to step-up your BBQ game or do you want to learn how to BBQ? The University of Kentucky BBQ Basics is the program you need to go from grilling to BBQing and become the King/Queen of the Cul-de-sac. Take a tour of the major BBQ regions of the country and never leave the W.P. Garrigus Building parking lot. Learn from our local experts and sample the BBQ. Come hungry and leave full.

Where: University of Kentucky Meat Science Laboratory and B52 of the W.P. Garrigus Building.

BBQ Tour:

Make your own BBQ rub – learn about BBQ rubs, how to pair your seasoning rub with the meat you're cooking, and then make your own BBQ Rub.

California Tri Tip – Californians love their Beef Tri Tip, learn the proper way to prepare the Golden State's favorite beef cut.

Memphis Pork Ribs – Memphis is known for Dry Rub Ribs, learn the proper way to make ribs as well as other styles including the 3-2-1 ribs.

North Carolina Pulled Pork – The local grocery store has Pork Boston Butts on sale, time to make pulled pork, North Carolina – Style.

Kansas City Burnt Ends – Kansas City is the hub of BBQ and hosts the Super Bowl of BBQ competitions, the American Royal BBQ Competition. However, people come from all over to enjoy KC Burnt Ends.

Texas Brisket – Beef Brisket is its own food group in Texas. Master this cut of beef and all other BBQ meats are a piece of cake.

Cocktail Hour – BBQ and adult beverages go hand in hand. Learn how bourbon, bourbon – inspired cocktails, and local beers pair with BBQ.

Cost: \$75/person, limit to 30 people. Checks can be made out to: University of Kentucky Meat Science or Eventbrite.com; University of Kentucky BBQ Basics (<https://www.eventbrite.com/e/university-of-kentucky-bbq-basics-tickets-1389485551689?aff=oddttdtcreator>).

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