



RECIPES SO WELL-WRITTEN, YOU CAN TASTE THEM.

The Cookbook Live® Culinary Series at The Resort at Paws Up®





The Cookbook Live Series:

Drink in the Scenery While You Devour a Great Book.

So many ingredients go into a good recipe, but to experience the ones you can't measure with a cup or spoon, join us at The Resort at Paws Up for Cookbook Live. This isn't just any culinary series; it's a journey into the hearts and minds of some of the nation's leading food and drink experts.

Now in its third year, our Cookbook Live series welcomes five visiting chefs and one spirits connoisseur who throw open their books—literally—to share recipes from their award-winning best sellers. You'll participate in hands-on classes, receptions, interactive demonstrations and stellar meals, plus you'll get the chance to hear the stories behind the recipes and learn about the heart and soul, along with the ingredients and techniques, that go into making each dish.

Around the Fire

FEATURING CHEFS AND AUTHORS
GREG DENTON AND GABRIELLE QUIÑÓNEZ-DENTON

JUNE 28-30, 2019

Chef Greg Denton and Chef Gabrielle Quiñónez-Denton are like moths to the flame—their highly acclaimed Portland restaurant spotlights live-fire cooking and Argentine cuisine. *Around the Fire: Recipes for Inspired Grilling and Seasonal Feasting from Ox Restaurant* is filled with recipes worth firing up the grill for. Spend time getting to know this culinary couple as you learn more about achieving that perfect sear in this red-hot edition of Cookbook Live®.



—Bio—

Named the 2017 James Beard Award Best Chefs, Greg Denton and Gabrielle Quiñónez-Denton were also included on *Food & Wine's* Best New Chefs list in 2014. Their Portland restaurant, Ox, was selected as one of *Bon Appétit's* 50 Best New Restaurants in 2012. The two have cooked in restaurants throughout the U.S. and met while working together at Chef Hiro Sone's Terra. After moving to Portland, the Dentons cooked at Lucier and Metrovino.



Punch

FEATURING AUTHOR AND SPIRITS EXPERT
DAVID WONDRICH

SEPTEMBER 26-29, 2019

Learning by trial and error is one thing when you're cooking. But if you're behind the bar, you'll want to make the perfect concoction the first time, every time. This September, get schooled in mixology by world-renowned spirits expert David Wondrich, author of *Punch: The Delights (and Dangers) of the Flowing Bowl*. You'll leave with new insights, recipes you can master, a signature drink and a new appreciation for the finer points of imbibing.



—Bio—

David Wondrich is a living legend. He's not only an expert on the history of cocktails, he's also the mastermind behind the craft-cocktail movement. The senior drinks columnist for *The Daily Beast*, Wondrich is also the author of five books, including *Punch*. His influential book *Imbibe!* was the first cocktail book to win a James Beard Award.



Korean BBQ

FEATURING CHEF AND AUTHOR
BILL KIM

OCTOBER 18-20, 2019

Spend the weekend with Chef Bill Kim as he shares the recipes behind his book, *Korean BBQ: Master Your Grill in Seven Sauces*. You'll learn helpful hints and hear engaging behind-the-scenes stories about his signature Korean-American cooking style. In addition to demonstrations and hands-on classes, you'll also dine on a masterful meal created in a collaboration between Kim and Paws Up's Executive Chef Sunny Jin.



—Bio—

Born in Korea and raised in Chicago, Bill Kim's background informs his signature style, but Kim also spent his early career mastering traditional French cuisine, cooking alongside big-name chefs like Pierre Pollin and Charlie Trotter. His first of three restaurants, Urbanbelly, ushered in the trend of fine dining in a casual setting. Taking his Korean-fusion cuisine to a broader audience, he's now opening a full-service restaurant in the Chicago suburbs in partnership with Crate & Barrel.



FOR RESERVATIONS AND MORE INFORMATION,
CALL 866-388-1856 OR VISIT PAWSUP.COM/COOKBOOKLIVE.

Hitting the Books Never Tasted So Good.



All Cookbook Live events are complimentary and are included in your stay.

To plan your trip to The Resort at Paws Up during our Cookbook Live series,
call **866-388-1856** or visit pawsup.com/cookbooklive.



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