

FIVE LEGENDARY PIT MASTERS AND 37,000 ACRES OF GRILL SPACE

*Now that's our idea
of a backyard BBQ.*



MONTANA MASTER GRILLERS® AT THE RESORT AT PAWS UP

MAY 22–25, 2020



Big Sky-High Expectations for This Grillathon

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THE SOUTH'S BIG GUNS OF BARBECUE—five sauce-slinging legends—are firing up the grill for a Memorial Day weekend you'll never forget. Watch, learn from and chow down with a smoky Texas trio—Chef Tim Byres, Chef Evan LeRoy and Chef Wayne Mueller—and North Carolina pit masters Chef Sam Jones and Chef Elliott Moss. Each one will demonstrate his favorite techniques and sear up all sorts of finger-lickin' 'cue. In typical Paws Up style, you'll also get to take in local Montana craft beverages, a side of wilderness adventures and heel kickin' tunes.

Here's hoping that even the trout come hungry.



FEATURED CHEFS



Chef Tim Byres
Bar Belmont, Chicken Scratch,
The Foundry and Smoke
Dallas, TX



Chef Evan LeRoy
LeRoy & Lewis
Austin, TX



Chef Sam Jones
Sam Jones BBQ
Winterville, NC



Chef Elliott Moss
Buxton Hall BBQ
Asheville, NC



Chef Wayne Mueller
Louie Mueller Barbecue
Taylor, TX

FEATURED BREWER



Tim Chisman
Blackfoot River Brewing Co.
Helena, MT

FEATURED DISTILLER



John McKee
Headframe Spirits
Butte, MT

FEATURED VINTNER



Miles MacDonnell
Round Pond Estate
Rutherford, CA

RESERVE YOUR PLACE WITH GRILLING'S BIG GUNS: CALL (877) 572-7013 OR VISIT PAWSUP.COM/MMG