



MONTANA MASTER GRILLERS

AT THE RESORT AT PAWS UP 2019

**A BBQ WEEKEND
SLATHERED IN FUN**

**Plenty of gnawing
and lots of jawing**

UPCOMING EVENTS—FALL FEASTS

A sneak peek at MMG 2020



ALL THAT SMOKE SIGNALLED SOME MIGHTY GOOD TIMES.

When it comes to grilling, Montana Master Grillers put Paws Up on the map. BIG time. That's never been more obvious than in 2019, when we had top grilling talent lined up from Boston to LA. First, I've got to thank all those peerless chefs, who left me thinking *mouthwatering* was a wholly inadequate adjective. I also must give one massive "thanks" to our guests, who came hungry for barbecue knowledge and the finest grilled foods. They got plenty of both.

Also, a big shout-out to our devoted Paws Up staff, who once again created a festive atmosphere. And, almost as a preview to being featured in *Rolling Stone*, Austin Jenckes brought the house down as we closed out another unbelievable Montana spring. What's on the menu next year at MMG? Flame-kissed excellence for sure.

Happy grilling,

Scott Schaefer
Special Events Manager
The Resort at Paws Up



The number of all-star caliber chefs we hosted at Montana Master Grillers 2019 was just off the charts. Several knew each other from cooking on BBQ circuits, so it had the energy of old friends cooking together. I thank them so much for making our guests feel like part of their culinary family.

Each chef really brought it this year. Charlie McKenna held folks' rapt attention during Island Lodge cooking demos. Laid-back Tennessean Carey Bringle added a distinct Southern flavor. Sheldon Mason and Andy Husbands worked the chuck wagons flawlessly, roasting lamb and grilling tomahawk steaks. The ever-approachable Wayne Mueller fired up his long-bone short ribs. And chocolatier Valerie Gordon hosted some incredible cooking classes. I think our guests loved every minute, and every mouthful.

Executive Chef Sunny Jin
The Resort at Paws Up



The chefs spilled their secrets. And at times a splash of sauce.



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The hospitality was spot on, the adventures were incredible and I had a blast cooking for such awesome people on top-notch equipment over a live fire. I can't wait to bring my daughters there (to Paws Up) for them to always remember.

—Chef Andy Husbands,
The Smoke Shop, Boston, MA

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**NEW
FRIENDSHIPS
SPARKED
AROUND
THE OPEN
FLAMES.**



UPCOMING EVENTS TO TEMPT YOUR TASTE BUDS FURTHER



Master the marinade during Cookbook Live®: *Korean BBQ*.
OCTOBER 18–20, 2019

Let Chef Bill Kim teach you the secrets behind his award-winning cuisine. He'll be presenting recipes from his cookbook on a crisp fall weekend when you can learn pro barbecuing techniques one minute and take in spectacular scenery the next.



Join us for a Thanksgiving weekend done to perfection.
NOVEMBER 27–DECEMBER 1, 2019

Come share a lavish farm-to-table holiday spread crafted by Executive Chef Sunny Jin and our guest chef, BBQ legend Chef Sam Huff. Be sure to bring your whole family and bake in plenty of time during your stay for hayrides, horseback tours and all sorts of kid-friendly activities.



Sear next year's Montana Master Grillers® into your calendar.
MAY 22–25, 2020

Ready to think about another helping? Our meatiest event of the year promises to be as delicious as ever in 2020 as The Resort welcomes Texas BBQ titans Tim Byres, Evan LeRoy and Wayne Mueller, along with North Carolina's Elliott Moss and Napa vintner Round Pond Estate. Don't miss it!



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