



July 4th BBQ Class Preparation

Equipment: These are the tools that will be needed to complete this class. I am including links to my favorites, but whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

Chef's knife	3-4 qt. pot
Food Processor with grater attachment and "s blade"	Mixing bowls (variety of sizes)
Cutting Board	Whisk
Chef's Knife	Measuring spoons
Parchment paper	Measuring cups, liquid and dry
Blender - small blender bowl or cup	Sheet pans

Prep: This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. There is no video this month as the preparations are quite simple. The class itself will be a full one however, so please have everything ready and accessible.

- Prior to class, please cook 1 cup of dry quinoa. It can be any color or a blend. You could also buy it pre-cooked.
 - Prior to class, take ½ cup of rolled oats and blend it in your blender to make oat flour. We will need ¼ cup oat flour for our hamburgers..
 - Wash all produce prior to class.
 - Have all equipment and ingredients out or readily accessible for class.
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- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website.