

Much More Than Just An Indianapolis Cooking Class

Chef JJ's is what can be described as an extremely unique experience by any standard. If searching for an Indianapolis cooking class, why not take a trip on the wild side with a grilling class, where the coals burn hot and the knives are sharp? Even more than a grilling class, this is Chef JJ's where all techniques, including baking, roasting, smoking and grilling are demonstrated featuring the Big Green Egg.

The Big Green Egg is a hybrid of sorts, based off a traditional Japanese style kamado cooker that serves as a grill, a smoker and even an oven. Chef JJ's uses these cookers masterfully to create amazing dishes for special events, private events and grilling classes. No matter the brand or style of grill that someone may have in the backyard, Chef JJ's grilling classes provide expert instruction from actual chef's. If learning new techniques, recipes and instruction is not enough, there is also the fact that each class provides the delicious creations for participants to enjoy.

When asked about the grilling classes, the owner, Chef JJ Boston had this to say. "Our grilling classes are an experience. We have Big Green Egg certified chefs providing instruction, interacting with participants and answering questions. The atmosphere is fun and we encourage active participation. Each class is centered around a theme and includes not only the recipes, but also four medium plate style courses. Ultimately our goal is to provide our clients with the tools and knowledge that they need to create the ultimate backyard lifestyle at their own home."

Chef JJ's takes pride in using fresh and locally sourced ingredients at both their Downtown and Broad Ripple locations. Grilling classes are offered year round on a regular basis. A few of the upcoming classes include:

Caribbean Class - A fusion of many culinary traditions; including African, Spanish, French, and many more. This class will teach participants about the country's melting pot of cuisine, along with some amazing recipes! Doors open at 6:00 pm with class starting at 6:30 pm. This event will take place on April 19th at Chef JJ's Downtown.

Hand-On Cinco de Mayo Class - At this hands-on class, travel south of the border with Chef JJ's as they grill up some Mexican favorites on the Big Green Egg for their "Pre" Cinco de Mayo celebration! Doors open at 6:00 pm with class starting at 6:30 pm. This event will take place on May 3rd at Chef JJ's Downtown.

Pizza Class - Our Chef JJ's culinary team shares some of their favorite pizza recipes. Learn the secret to great pizza dough plus how to make this delicious and tasty meal on the Big Green Egg. Doors open at 6:00 pm with class starting at 6:30 pm. This event will take place on May 30th at Chef JJ's Back Yard.

Those are just a few of the upcoming classes, in addition, Chef JJ's offers special events and private events as well. Visit ChefJJ's.com for a complete schedule and ticket information.

Founded in 2005, Chef JJ's is a unique, personal and hands-on culinary experience with a focus on the Big Green Egg®, corporate team building, private events and grilling classes. For more information about Chef JJ's or to purchase tickets at the Broad Ripple or Downtown locations, please visit chefjjs.com.

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