



For more information, please contact:
May Selby, public relations, 970.544.6269
mselecty@thelittlenell.com



ASPEN BBQ COOK-OFF – A BENEFIT FOR THE ASPEN HOMELESS SHELTER

Aspen, Colo. (Aug. 19, 2016) – Showcasing the breadth of talented chefs in the valley, starting a new tradition for locals, and raising funds and awareness for a worthy cause, The Little Nell is pleased to present the [Aspen BBQ Cook-Off](#) on Thursday, Aug. 25, from 6 – 9 p.m.

When Little Nell Executive Chef Matt Zubrod first put the word out to fellow culinary greats about the barbecue competition, a list of contenders was confirmed within minutes. In addition to the full [menu](#), guests will enjoy barbecue from each of the ten chefs named below alongside their chosen protein. All will be vying for top prize (a bragging rights-sized belt) by putting their best barbecue forward.

Chefs Jim Butchart & Andrew Helsley - [Aspen Skiing Company](#) - Lamb

Chef Keith Theodore - [element 47](#) - Bison

Chef JD Baldrige - [Ajax Tavern](#) - Pork

Chef Rob Zack - [Hotel Jerome](#) - Beef

Chef Jeff Casagrande - [bb's](#) - Pork

Chef Barclay Dodge - [Bosq](#) - Duck

Chef Taylor Wolters - [Rustique](#) - Pork

Chef Will Nolan - [Eight K](#) - Pork

Chef Jake Burkhardt - [Aspen Kitchen](#) - Lamb

“We’re excited to showcase Crystal River Meats’ Heritage Cheviot lamb and will be serving up our take on a Middle Eastern BBQ,” said Chefs Jim Butchart and Andrew Helsley of Aspen Skiing Company. “Most of us know each other and all the guys are talented, it should prove to be a fun and most delicious Cook-Off!”

Chef Rob Zack of the Hotel Jerome shared he’ll be “throwin’ down with some often neglected 7x Colorado beef back ribs...the best part of the prime rib,” adding that he’s “looking forward to

celebrating the art of the BBQ with our local culinary talent. It's great to get together with these chefs and doesn't happen often enough and all for a good cause."

Chef Jeff Casagrande of bb's is already busy in the kitchen prepping his "smoked pork ribs with Palisade peach BBQ sauce, sweet Olathe corn , hatch green chile and smoked pork belly corn bread, black eyed pea and Olathe corn salsa."

You'll be the judge at this benefit event, with all proceeds from ticket sales and all profits from the silent and live auctions earmarked for the Aspen Homeless Shelter.

Little Nell Managing Director Simon Chen serves on the AHS board, a cause that is important to him and his fellow board members. "There are an increasing number of people that need assistance in within our valley," he notes. "In our day-to-day life, as a society, we may not be aware of these needs, but they are very much a part of our community. In contributing our resources to help these individuals get back on their feet, we can all make a difference."

The array of live auction and silent auction packages includes items such as a his & hers ski package with two pairs of skis and bindings from Four Mountain Sports, two Helly Hansen ski jackets, six lift tickets from the Aspen Skiing Company, First Tracks on Aspen Mountain with Aspen Skiing Company CEO Mike Kaplan and breakfast afterward at element 47; a deluxe stay at the brand new Limelight Ketchum (opening January 2017) for two including accommodations, ski rentals, lift tickets, breakfast and dinner; and a private tasting in the wine cellar at The Little Nell for up to six guests with Little Nell Master Sommelier Carlton McCoy.

The \$95++ ticket price includes food, drinks and dancing to the Poser Band. Private tables for \$5000++ are also available for up to eight people, including wine, family style dinner service and tableside visits from the participating chefs. [Purchase your tickets now.](#)

If you are unable to attend, but would like to show your support for the shelter, [you can make a donation online.](#)

Images of Ajax Tavern:

<https://aspensnowmass.imagerelay.com/sb/8d397d22-fcbd-461e-928a-45b2cd845f76>

Images of The Little Nell:

<https://aspensnowmass.imagerelay.com/sb/d671343c-64d8-44dc-930d-a076d5b3b6f7>

About the Aspen Homeless Shelter:

The Aspen Homeless Shelter's mission is to keep people alive, safe and fed while they are homeless. Each person that is cared for saves our community important resources in unnecessary emergency room visits, law enforcement interventions, and other emergency measures. Year-round, AHS offers a day center with amenities most take for granted, such as showers, phones and food, and also provides job counseling and case management.

About The Little Nell:

Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort.

For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit www.thelittlenell.com.

Awards, Accolades and Talent

The Little Nell's culinary team is led by Executive Chef Matt Zubrod and Executive Sous-Chef Keith Theodore with Patrick Dunn as Chef de Cuisine of element 47, J.D Baldrige as Chef de Cuisine of Ajax Tavern. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1997, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast and a Forbes Five-Star rating in 2015 and 2016.

Social Media:

We invite you to follow The Little Nell on [Facebook](#), [Twitter](#) and [Instagram](#). Hashtag #NellStyle.

###