

Backdraft BBQ loves his barbecue family.

Ryan Grob doesn't hesitate to explain why he packs up nearly every weekend in the summer and fall to compete in up to 30 professional barbecue competitions yearly.

"The camaraderie," said Grob, whose Backdraft BBQ also designs and sells smokers, sauces and rubs. "It's like a second family."

And family members usually help each other out.

Earlier, fellow competitors and friends on the team Smoke-N-THE Rockies at the Pony Express BBQ Challenge in Gothenburg handed Grob a part for his smoker when his temperature probe didn't work.

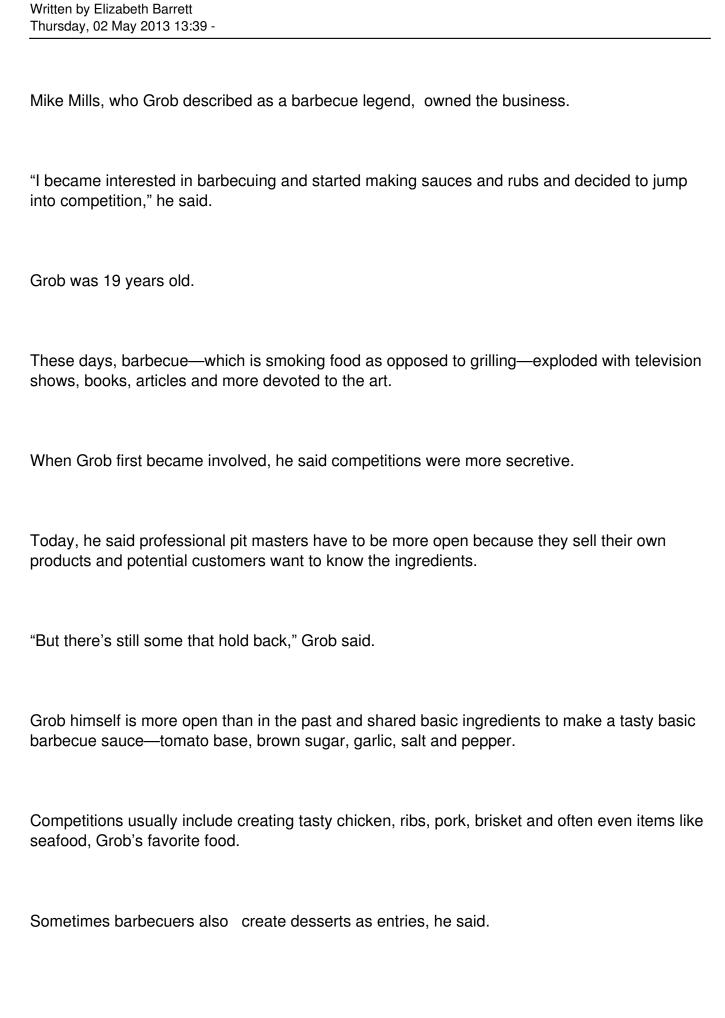
Grob also competes because of the thrill.

"Always trying to improve and do better," he said.

A professional pit master "on and off" for 21 years, Grob is now settled in Henderson, CO.

He got into the profession while bartending in his hometown of Murphysboro, IL, at the 17th Street Bar and Grill.

Camaraderie why he's a BBQ competitor



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