



## Evergreen's Hometown Butcher

### Evan Jeffries



Evan Jeffries is a firefighter, local rancher, and businessman. His family comes from a long lineage of ranching history right here in Evergreen, spanning back to 1860. When not working, he is most likely to be found with his wife, kids or dogs, and most likely at the ranch either fly fishing or doing seasonal conservation work. Opening Evergreen's first butcher shop in 30 years was a dream come true that took 10 years to manifest. He can be reached at [ejeffries@lazyacreranch.com](mailto:ejeffries@lazyacreranch.com)

All of us at the Lazy Butcher are working together to bring Evergreen the highest-quality products and experiences, whether it's shopping at our butcher counter, popping by for a drink at the Cowboy Lounge, or staying for some great barbecue at the restaurant. That's why we've welcomed Tim Braden as the new pit master to manage our meats on the smoker, fresh every day. A resident of the mountain area now, Tim is from South Carolina, and he brings that southern barbecue know-how to The Lazy Butcher. "I'm dialing-in what was already working, and we've changed up some of our recipes to be a little bit more local, more 'taste of the area,' but with a southern touch," he says.

This has included attention to meats and side dishes to bring a small, controlled menu to the restaurant that lands every time. "We're being really precise with the brisket. We wrap it in tallow so that it's a juicy slice every time," Tim explains.

Tim keeps the rub on the brisket simple and traditional: just a little salt and pepper with a few other house spices. He's managed the pork as well. "Our pork is perfect. We're controlling the temps to get the bark just right, and we leveled-up the sugar, brown sugar style. The meats are smoked daily over cherry wood. It's a pretty unique, appealing flavor, with light smoke," he says.

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House Smashburgers are still on the menu. "We're grinding our own meat for every burger, then mixing in bacon and smashing. We sear until we get

a crust and then flip, cheese, send. It's this preparation style that makes our Smashburgers stand out. Cooking on high heat seals in all those juices. No fast sears—nothing that doesn't have a good sear on it goes out. It's got to have that crunchy sear on it to be a Smashburger for us. We've dialed it in so it's perfect every time," Tim says.

Tim shares our vision for quality food and a great dining experience in Evergreen. He has, as he calls it, "a dedication to what's happening on the plate, putting out only quality everything. I touch 95 percent of every plate that goes out, making sure it meets the standard," he proudly says. Our customers can rest assured that our high-quality pork and brisket are smoked between 14-16 hours overnight, with ribs and chicken smoked in the mornings and afternoons, staggered, so that every order is pulled off the smoker fresh.

There's no better time to enjoy perfectly smoked barbecue than summer patio season, and we've dressed up The Lazy Butcher patio offerings for the ideal barbecue hang. We look forward to kicking off our music program for summer and beyond. Stay tuned for country music and your favorite local artists coming soon. Take a break from our whiskey offerings with sunny patio drinks like our rosé slushie and frozen margaritas. And your pet friends are welcome—we've got sun shades and water bowls so the dogs can come too.

Want to have the party at your house instead? Lazy Butcher catering is ready to launch. We're



Pit Master Tom Braden

a one-stop shop for all your catering needs this summer, with capacity for events from 15-500 people. Whether it's a wedding, an anniversary party, graduation event or a great backyard family gathering, we're the best way to wow your guests with delicious food and beautiful spreads—and no work for you.

Catering Contact: Scott McKenzie, Restaurant@lazybutcher.com, 303.225.3199 ext. 4 to leave voicemail for catering or check out our website at [lazybutcher.com](http://lazybutcher.com) for catering menu.



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