

MARK LAMBERT



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Mark Lambert is a globally recognized competition pitmaster, entrepreneur, and leading educator in the barbecue industry. With over two decades of experience, he has transitioned from backyard cooking to multi-time World Championship success, building an influential brand that bridges the gap between competitive excellence and consumer accessibility.

Key Achievements

- **Championship Pedigree:** A seven- time BBQ World Champion, including five-time Memphis in May World Champion, 2017 American Royal World Champion in Ribs, and 2019 Houston Livestock Show and Rodeo World Champion.
- **Brand Stewardship:** Founder and owner of Sweet Swine O' Mine, a premier barbecue distribution brand featuring a signature line of award-winning rubs, sauces, and injections utilized by enthusiasts and professionals alike.
- **Industry Leadership:** Operates a dedicated distribution center in Byhalia, Mississippi, offering expert-level consultations, retail equipment sales, and both hands-on and online cooking classes.
- **Philanthropic Impact:** A dedicated advocate for community support through long-standing involvement with Operation BBQ Relief and Steaks 4 Sheepdogs, leveraging barbecue to serve communities in need. Co-founder of Faith & Fires Ministry encouraging others to stand out in their faith and share the Gospel through Cooks Church.

Professional Focus

Mark Lambert is defined by his commitment to #BBQKNOWHOW—a philosophy centered on providing BBQ enthusiasts with the necessary education and high-quality equipment to achieve consistent, competition-grade results at home. Whether teaching technical skills like fire management and meat trimming or evaluating the latest smoker technologies, Mark remains at the forefront of industry trends, consistently blending traditional techniques with modern innovation. His work continues to shape the standards for regional flavor profiles and professional-grade outdoor cooking.