



BBQ

ACROSS THE COUNTRY WITH ROADFOOD'S JANE & MICHAEL STERN

INSIDER'S GUIDE TO THE BEST 'CUE

90+ RECIPES

SUPERSMOKED **RIBS**
SUCCULENT **SAUCES**
SENSATIONAL **SIDES**

**12 HOLY
GRAILS
OF BARBECUE**
FEATURING THE BRICK PIT,
SKYLIGHT INN &
LEXINGTON BARBECUE #1

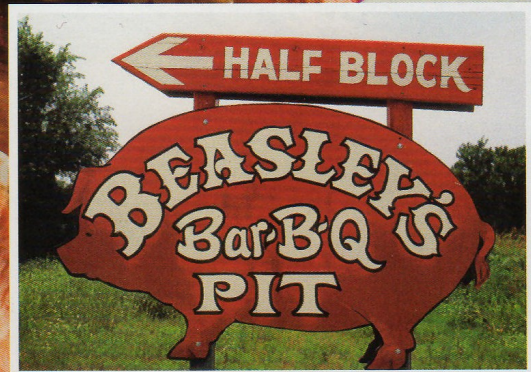
**PIG PICKIN'
IN THE SOUTH**

plus! **TIPS & TRICKS**
FROM BBQ MASTERS

THE
GREAT
**PORK
VS.
BEEF
DEBATE**

MAKE, BUY,
EAT THE
BEST RIBS
ANYWHERE!

THE SMOKIN' SOUTH ★



A SOURCE INTERLINK MEDIA PUBLICATION

\$8.99 US / \$9.99 CAN



DISPLAY UNTIL 10/26/10

6 | Gene's Barbeque

1107 N. Highway 17, Brinkley, AR
870.734.9965

A convenient barbecue stop along I-40 west of Memphis. Gene's large rib plate and jumbo pork sandwich come pre-sauced with a thick, faintly sweet sauce that is not hot at all. The ribs have a good chew with thick ribbons of meat that pull from the bone with ease; the pork is sliced and pit-smoke tender.

7 | Greenbrier Restaurant

27028 Old Highway 20,
Madison, AL 256.351.1800

For more than half a century, Greenbrier has made its reputation on fried catfish and pit-cooked pork shoulder accompanied by crusty, free-form hush puppies. Tables are set with regular hot sauce as well as Alabama's unique mayonnaise/pepper white sauce.

8 | Harold's Barbecue:

171 McDonough Blvd. SE,
Atlanta, GA 404.627.9268

One of the South's grand old smoke pits, Harold's has built its reputation on velvet-soft sliced pork, racks of meaty ribs, and bowls of old-fashioned Brunswick stew.

9 | Hicks

305 S. State St., Clarksdale, MS
662.624.9887

Hicks serves finely chopped pork shoulder liberally sopped with spicy sauce and is also a significant stop for that Mississippi Delta delight, the hot tamale.

10 | Jenkins Quality Barbecue

830 North Pearl St.,
Jacksonville, FL 904.353.6388

Jenkins is an urban soul-food barbecue famous for its thick, very spicy sauce—especially excellent dressing for its



barbecued chickens. For dessert: red velvet cake with cream cheese frosting.

11 | Kelly's BBQ

2451 Highway 81, Covington, GA
770.786.0585

Kelly's is a pint-size barbecue house that serves pork with fullsize flavor. You can have it sliced or chopped, and although slices allow you to enjoy the tenderness of the meat, the chopped version, hacked into shreds and chunks nearly as small as chili-grind beef, pairs beautifully with the modest measure of tangy/sweet sauce that moistens it.

12 | Leatha's Bar-B-Que Inn

6374 US-98, Hattiesburg, MS
601.271.6003

Located behind an RV dealership but announcing its presence with smoke signals from the pit, Leatha's serves ultra-moist pulled pork just

barely sauced, along with terrific side dishes that include crisp, mustard-tinged slaw and chunky potato salad.

13 | McClard's Bar-B-Q

505 Albert Pike, Hot Springs, AR
501.623.9665

Crowded, boisterous, and perfumed by the intoxicating aroma of smoked meats, McClard's is a destination for serious barbecue connoisseurs from Hot Springs and beyond. Try the "rib and fry" plate, which is a rack of meaty bones with crusty edges and succulent insides completely covered over with a serving of superb French-fried potatoes.

14 | Melear's

Highway 85, Fayetteville, GA
770.461.7180

Three generations of the Melear family have been known as barbecue men, and their place on the road south out of Atlanta

has built a solid smokehouse reputation for more than 40 years. It is a place to eat pork by the sandwich, on a partitioned plate, or from a bowl or to take it home by the pound.

15 | Old South Bar-B-Q

601 Burbank Circle, Smyrna, GA
770.435.4215

Pork, beef, chicken, and ribs all are available, as is barbecue salad. That's a plate of crisp lettuce and grated orange cheese topped with the barbecue meat of your choice accompanied by barbecue sauce and whatever salad dressing you like. Pour or dip: it's up to you.

16 | Southern Pit

2964 North Expressway,
Griffin, GA 770.229.5887

There is no resisting a restaurant with this motto: "When I get hungry I throw a fit... If I can't eat at Southern Pit." Barbecued pork is tender and smoky; ribs,