



The

# DAILYSOUTH

Your Hub for Southern Culture



## Barbecue Maxims: Tips from the Pits

May 24, 2013 | By Jennifer V. Cole | Comments (1)

Like You, Elizabeth Moore and 93 others like this.

For this year's 'Cue Awards, we sent out paper napkins to some of our favorite pitmasters and asked them to share their tried-and-true tips for great 'cue. Here, their barbecue maxims:





Southern Barbecue:  
 ✓ Smoked  
 ✓ Low & Slow  
 ✓ Cooked under  
 The Cover of Darkness  
 # Get Your Cua ON

Rule #1: CONTROL YOUR PIT  
 If THE TEMPERATURE IS CONSTANTLY  
 GOING UP AND DOWN, YOU MIGHT AS  
 WELL SIT ON THE COVER AND WATCH  
 THE WHOLE GAME WITH THE BEST  
 OF YOUR FRIENDS!  
 JOHN FOREMAN  
 OLD HICKORY BBQ  
 COLUMBIA, KY  
 "BBQ POTMASTERS" BY CHAMPION!

KEEP IT  
 SIMPLE  
 & IT WILL  
 BE CONSISTENT!  
 JAF

SIMPLICITY ★  
 Sometimes all you need  
 is love, salt and  
 PEPPER!  
 ★  
 Fox Bros Bar-B-Q  
 Jonathan's John  
 for  
 Primus!

I  
 apply the same  
 rules cooking Hogs  
 as I was taught in  
 my first C.P.R class  
 LOOK, LISTEN, & FEEL  
 Whole Hog + Live coals = NO 2nd Chances!

  
 WE WILL SERVE  
 NO SWINE BEFORE  
 IT'S TIME.  
 SAM'S  
 BBQ-1



... so we  
can only cook  
a couple of  
fans per week.  
Get here early!



You  
cant rush  
Great BBQ!  
It's Done, When  
It's Done!  
Chris  
866-384

Our food  
is great, because  
our customers do not  
tolerate mediocrity!

Cozy Corner

LIBON'S = LOW & SLOW  
SMOKE 'N  
MAKE IT GOOD!  
YOU HAVE TO EAT  
YOUR MISTAKES.....  
GODDAMN LIBON!  
#BECKERY / M-I - MY NO  
M. O. - NO

AS FAR BACK AS I CAN REMEMBER  
MY FATHER AND GRANDFATHER  
COOKED WITH HARDWOOD AS A  
FUEL SOURCE.  
I CAN PROUDLY SAY I HAVE NEVER  
COOKED WITH GAS.

HARBOR GAP  
SOUTHERN SOUL BBQ



NELEN<sup>TM</sup> BBQ  
 "Cookin with candlestick what you should"  
 "QUEEN OF BBQ"  
 787-774-3255  
 1016 North Washington  
 Brownsville, Texas  
 77812

 **BARBECUE**  
 is meant to be EATEN,  
 not TELEVISED.

Barbecue is all about  
**TRADITION,**  
**FAMILY, INTEGRITY**  
 and **FUN.**

No drinks  
 or eggs



**OKLAHOMA**  
**JOE'S**  
**KANSAS CITY**

JEFF and JIM STINEY, Proprietors

In Tennessee  
 when it comes to  
 BBQ, Pork is the king. I also  
 Thomas only agree that its Beef  
 but hey - if it wasn't for some old boys  
 from Tennessee, Thomas would probably be  
 celebrating Santa Ana right now!  
 -Paul Perkins

Always tell  
 good lies  
 Around your burn  
 barrell

Its Not What you  
 Put on It, Its What  
 you Put Into It!



No SAUCE  
 No Forks

Kreuz Market  
 Lockhart, Texas

*Signature*