

Beginner's Guide to BBQ

KNOW YOUR BBQ SAUCES

Eastern N. Carolina

- cider vinegar base
- added when cooking
- best for: whole pork

South Carolina

- mustard base
- vinegar & spice
- best for: pulled pork

Western N. Carolina

- vinegar base
- ketchup and brown sugar added for sweetness
- best for: pork shoulder

Texas

- vinegar base
- called "mop sauce"
- added when cooking
- best for: beef brisket

Kansas City

- vinegar base
- ketchup and molasses make it sweet and thick
- best for: ribs or burnt ends

Alabama

- mayo base, white BBQ sauce
- serve thick or thin
- best for: smoked chicken or pork

BEST BBQ MEATS

Pork

- whole hog
- pork shoulder
- ribs

Beef

- brisket
- ribs
- shoulder clod

Chicken

- quarters
- drumsticks
- wings