

THE LOCAL **PALATE**
FOOD CULTURE OF THE SOUTH



Sam Jones,
Sam Jones BBQ



SAM JONES BBQ

GREENVILLE AND RALEIGH, NORTH CAROLINA

Third-generation pitmaster Sam Jones learned the business from the ground up at his family's restaurant, Skylight Inn BBQ. At his own spots, he carries on the tradition of whole hog pit cooking with a pulled pork sandwich named for his grandfather. Don't skip the catfish bites.

samjonesbbq.com

LEXINGTON BARBECUE

LEXINGTON, NORTH CAROLINA

Barbecue means pork in the Piedmont region of North Carolina, but here they cook shoulders, not whole hogs. The vinegar sauce gets a sweet red tinge from tomato ketchup, as does the coleslaw. lexbbq.com

BUXTON HALL BARBECUE

ASHEVILLE, NORTH CAROLINA

Chef Elliott Moss sticks with an Eastern Carolina style of 'cue, cooking whole hogs over a wood-fired pit—and often uses the drippings to tenderize and flavor his green

chieve culinary fame at restaurants of his own, with a drive out to Hemlock family's famous barbecue originated. Cooked in rock pits and mopped with vinegar sauce, the long ribs and pork are barbecue **558-0134**

IN'S E

ROLINA

house that opened as a restaurant in 1977, Sweatman's has served hogs over oak, hickory, and pecan for twelve to twenty years along the way with a vinegar sauce. Don't miss the hash and rice and

www.sweatmansbbq.com

HITE'S BAR-B-QUE

WEST COLUMBIA, SOUTH CAROLINA

A take-out-only market open Friday and Saturday, Hite's turns out some of the best Midlands barbecue to be found. That means pork cooked for hours on open wood pits, then chopped and dressed in a bright yellow, mustard-based sauce. Be sure to get a side of hash and rice: a thick, savory gravy served over white rice. It's a local delicacy. hitesbbq.com

SKYLIGHT INN BBQ

AYDEN, NORTH CAROLINA

In the eastern parts of North Carolina, they cook whole hogs on open pits, chop it fine, and finish it in a pepper-laced vinegar sauce. Perhaps the purest distillation of this can be found at Skylight Inn, where the Jones family has been serving it since 1947 with nothing more than slaw and cornbread on the side. skylightinnbbq.com