



# A Pictorial Guide to Barbecue in the South

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# Major Regions



# A Closer Look: North Carolina



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- o Two main regional styles:
  - o East NC
    - o Whole pig is BBQ'd
    - o Served chopped and mixed together
    - o Thin vinegar sauce
  - o West NC
    - o Mainly pork shoulder
    - o Vinegar sauce with tomato

# A Closer Look: Memphis



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- o Famous for high pork quality
  - o Focus on flavor and tenderness through long term smoking over a low fire
- o Known for ribs
  - o with paprika-based dry rub & other spices
  - o Or with slightly sweet vinegar & tomato sauce
- o Memphis classic: pulled pork sandwich topped with cole slaw
- o Characteristic sweet sauce for barbecue
  - o Memphis is a port city, so molasses was easy to acquire
- o Home of the World Championship Barbecue Cooking Contest

# A Closer Look: Kansas City



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- Founded in early 1900s by Henry Perry, who was from Memphis
- BBQ all meats, not just pork
- Offer burnt ends, which are the flavorful tips of smoked meat
- Many side dishes
- Many sauce varieties

# A Closer Look: Texas

The **ONE TRUE MAP** of **AMERICAN BARBECUE**



TexasMonthly  
ILLUSTRATION BY JON COLETTI

**Q** **FACT:** TEXAS IS THE KING OF BARBECUE.  
FOR PROOF GO TO [TMBBQ.COM](http://TMBBQ.COM).

# A Closer Look: Texas



- o Focus on beef BBQ like brisket
- o Four Distinct Styles:
  - o East Texas
    - o Slow cooked similar to Memphis-style
    - o Often chopped up in sandwiches
  - o Central Texas
    - o Meat rubbed with spices, cooked with indirect heat over pecan or oak wood
    - o Low emphasis on sauce
  - o South Texas
    - o Cooked with direct heat from mesquite wood
  - o West Texas
    - o Moist meat with thick molasses sauces