



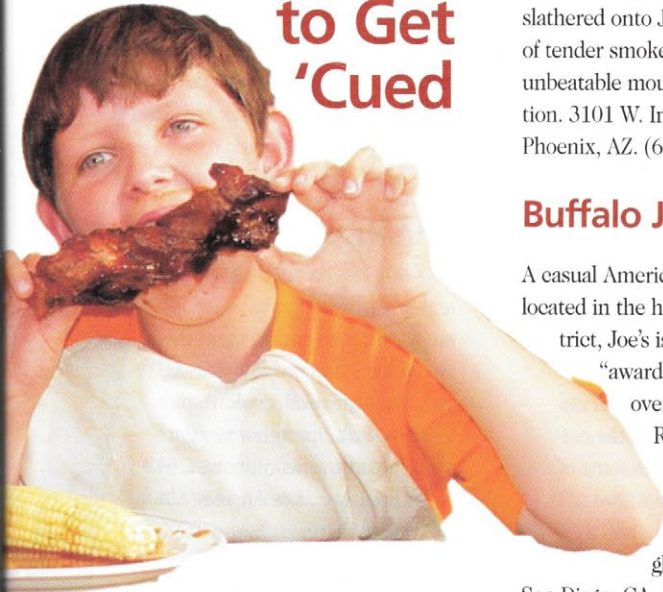
Finger Lickin' Good!

Whether you spell it “barbecue,” “barbeque,” “Bar-B-Que,” or “BBQ,” it all means the same thing to the true aficionado of grilled delicacies: Meats, vegetables or fruits seared over open flame and eagerly consumed by appreciative friends and family members. Because, let’s face it, if there is an official taste of summer, anything grilled over flames or coals is as close as you’re going to get.

Most lovers of the grill are do-it-yourselfers. Some rotisserie gourmets choose to whip up their own secret sauces, tenderize and marinate their comestibles and use specially prepared wood to smoke their creations to perfection. Other grill jockeys use charcoal broiling as a form of relaxation sport, with less emphasis on the often inedible outcome than on the action itself. Most fall somewhere in-between, treating their grills as the ideal medium for great outdoor eatin’. To them, we offer a tip of the hat and wait eagerly for our invitation.

For those less creative types, however, who would rather let someone else handle all that fuss and muss, we’ve got them covered. In the spirit of summer, and the love of the grill, here are some of the best purveyors of open range cooking the West has to offer.

The Messier, The Better. 20 Places to Get 'Cued



Big Jim's Old South Bar-B-Q

With authentic Southern BBQ fare served in a very casual family atmosphere, Jim's offers everything from pulled pork or chicken sandwiches to a savory beef or pork rib dinner and sweet BBQ shrimp skewers. Traditionalists won't want to pass up the "goobers" as appetizers. 190 N. Highway 101, Encinitas, CA. 92024 (760) 635-1166.

Bill Johnson's Big Apple Restaurant

Sure, it's a local chain, but it also features the number one best-selling barbeque sauce in the state and, when slathered onto Johnson's famous rack of tender smoked pork ribs, it's an unbeatable mouth-watering combination. 3101 W. Indian School Rd., Phoenix, AZ. (602) 277-6291.

Buffalo Joe's

A casual American-style restaurant located in the historic Gaslamp District, Joe's is best-known for its "award-winning," slow, pit oven-cooked Baby Back Ribs and its Blues & BBQ Sundays, featuring those ribs in glutinous all-you-can eat glory. 600 Fifth Ave., San Diego, CA. (619) 236-1616.

Dr. Hogly Wogly's Tyler Texas Bar-B-Que

If chicken is your grill of choice, the turkey-sized portions at Tyler Texas will astound you, while the brisket is a fall-apart masterpiece of fleshy perfection. The fake wood paneling and garage sale paintings provide the backdrop for this inconspicuous trailer park find. 8136 Sepulveda Blvd., Van Nuys, CA. (818) 902-9046.

Fireside at Carollo's Club Rio

Winner of several local contests, the ribs at Carollo's are sweet, tangy and fall-off-the-bone tender, smothered in a secret sauce which is quickly becoming legendary in its own right. The rest of the menu in this traditional steakhouse ain't bad either! 2301 E. Sunset Rd., Las Vegas, NV. (702) 270-3700.

Honey Bear's Barbeque

Another local chain which deserves a second look because it is consistently rated amongst the best in top ten lists year after year, Honey Bear's is a no-frills hangout with juicy portions of beef, chicken, pork and hot links. Lip-smackin' good! 5012 E. Van Buren St., Phoenix, AZ. (602) 273-9148.

Joe's Real Barbecue

This 1929 brick building, complete with John Deere tractor and outside picnic tables, houses some of the best pecan-smoked ribs and chicken in town,



There's The Beef

Those who just can't seem to get enough beef in their lives might consider heading out to Reno, Nevada for the 2002 Cattle Industry Summer Conference from July 16 - 20.

A joint meeting of the Cattlemen's Beef Promotion and Research Board, the National Cattlemen's Beef Association, the American National

CattleWomen, Inc., Cattle-Fax and National Cattlemen's Foundation, this conference will address all areas of the beef industry, including current consumer demand issues and some of the new products on the market. And you thought it was all about the beef.

but it's the mouth-watering brisket and pulled-pork platter which will keep you coming back for more. 301 N. Gilbert Rd., Gilbert, AZ. (602) 503-3805.

Kansas City Barbeque

This honkey-tonk eatery has become a landmark in downtown San Diego by offering KC-style ribs, hot links, chicken, sliced pork and beef smothered in a delectable tomato and vinegar sauce. For those in a hurry, the sandwich platter is not to be missed. 610 W. Market St., San Diego, CA. (619) 231-9680.

Leo's Bar-B-Cue

Enormous, juicy beef ribs and melt-in-your-mouth chicken are this exclusively take-out venue's claim to fame. Of special note are the Odds and Ends platter and Leo's special hot sauce, which is sure to bring tears to your eyes. 2619 Crenshaw Blvd., Los Angeles, CA. (323) 733-1186.

Memphis Championship Barbecue

A multiple award-winner at the Memphis International BBQ Cook-Off, the sauce at Memphis is legendary and when combined with slow-cooked ribs, chicken or pork, the effect is nothing short of drool-inducing. And where else can you get a barbecue salad to kick it off? 2250 E. Warm Springs Rd., Las Vegas, NV. (702) 260-6909.

Mr. Cecil's California Ribs

Don't let the theme-park exterior fool you; behind the cartoonish façade lurks some of the finest ribs on the Coast. Two sauces—a smoky mesquite and a spicy Cajun—slather these slabs of tender smokiness and put 'em a cut above the rest. 12244 W. Pico Blvd., Los Angeles, CA. (310) 442-1550.

Ol' Smoky

A no-nonsense cookhouse that specializes in traditional wood-smoked Texas barbecue in Texas-style portions and offers beef, pork and chicken by the pound, but it's the enormous slab of ribs, drenched in a tangy sauce which keeps the regulars coming back for more. 608 Mission Ave., Oceanside, CA. (760) 439-4763.

Phillips Bar-B-Que

Voted Los Angeles' best several years running, the 'cue at this exclusively take-out joint located in a tiny strip mall in Leimert Park Village, is smooth and soulful. Tender pork ribs and savory sliced beef soaked in tangy marinades and smoked to perfection are the order of the day. 4307 Leimert Blvd, Ste. 3, Los Angeles, CA. (323) 292-7613.

The Pig

This timeless eatery offers Memphis and St. Louis style ribs with four tangy sauces to complement them: sweet and sassy, red-hot vinegar, sweet mustard and smokin' spicy. The spicy rib tips in hot vinegar sauce are also a definite must. 612 N. La Brea Ave., Los Angeles, CA. (323) 935-1116.



Grilling Tip #1

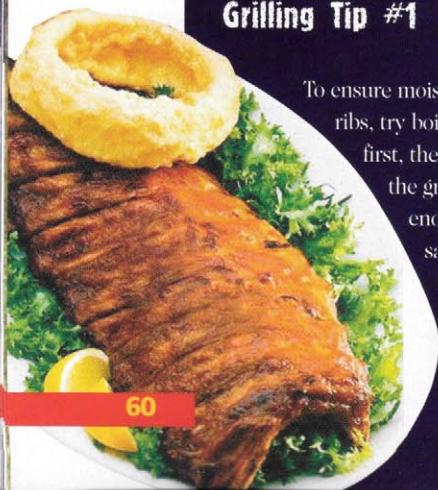
To ensure moist pork ribs, try boiling them first, then put them on the grill just long enough for the sauce and grill flavors to come through.

Grilling Tip #2

When barbecuing chicken with a tomato-based sauce, grill the chicken without the sauce until it's halfway cooked, then baste with sauce. This will keep the sauce from burning onto the chicken and ensure maximum flavor.

Grilling Tip #3

When grilling hamburgers, press a thumbprint into the middle of both sides. This keeps the meat from bulging up while cooking and ensures a more even heat distribution.



Real Texas BBQ

For more than 20 years, this has been the favorite haunt of lovers of real Texas flavor on the Coast. An assortment of sandwiches abound, but it's the beef brisket which is the real star, with its hearty sauce and smoky tastefulness. 6904 Miramar Rd., San Diego, CA. (858) 566-5235.

Red Apple Grill

Rib and chicken slow-cooked in an outside pit, then slathered with Baietti's special sauce make this tiny outpost a favorite amongst bbq lovers.

Do NOT miss the beef brisket, which has a life of its own once introduced to the tastebuds. 3399 S. Jones Blvd., Las Vegas, NV. (702) 873-5022.

Sam Woo BBQ

Whole pigs, ducks and chickens hanging in the window point to something way out of the ordinary for BBQ enthusiasts. The combination plate, with rosy sweet pork, caramelized duck breast and whole chicken parts, is a winner! 4215 W. Spring Mountain Rd., Las Vegas, NV. 89102. (702) 368-7628.

Schuler's Roadhouse

Ohio-style ribs are the specialty at this quaint restaurant, with a hearty Midwestern tomato-based barbecue

sauce adding flavor to mouth-melting stacks imported from the proprietor's home state. Best when washed down with one of the over 100 import and domestic beers on the menu. 4755 Spring Mountain Rd., Las Vegas, NV. (702) 252-7427

Sir Charles Bar-B-Q Pit

Unmatchable pecan-smoked meats, tangy Texas-style sauces and meal-making side dishes are the rule at this Valley favorite. The edge-charred pork ribs practically drip off the bone while the smoked turkey is moist and woody. Mmmmmm good! 2303 East Bell, Phoenix, AZ. (602) 404-7575.

Sonny's Barbecue

No walls can hold the smokin' goodness Sonny is famous for, which is why you'll only find him and his slow-cooked, dry-rub tri-tip, ribs and chicken in the parking lot of the Rhythm Room on weekend nights. Definitely worth the wait! 1019 E. Indian School Rd., Phoenix, AZ.

DID YOU KNOW ...

- Hamburgers, steak, hot dogs, chicken and potatoes are the most frequently barbecued food items.
- The most popular woods used to add smoke flavoring to a grill are mesquite, hickory, oak, fruitwood and alder.
- About 2 out of 5 grill owners own more than one barbecue grill.

A Breakdown of Grill Owners by Popularity

Gas Grill	50%
Charcoal Grill	40%
Natural Gas Grill	7%
Electric Grill	3%

