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## 置GREAT STATE OF ALABAMA BBQ



You truly haven't lived until you've tucked into a plate of real Alabama BBQ. Which is why hitting the best BBQ joints across the state should

> top every food-lover's bucket list. 2015 is the Year of BBQ in the great state of Alabama. To celebrate, here you'll find tips and tools to take the ultimate road trip. So round up the

> > family and bring your appetites. In Alabama, the view is scenic, the attractions are many and the barbecue is legendary.

You may not meet your maker anytime soon, but you'll know you're in heaven when you sample

the flavors, textures, sauces and slow cooking

techniques of Alabama's best pit-masters. While secret recipes and custom built smokers may vary—authentic is always on the menu.



- » Smoked chicken lathered in Alabama classic white sauce
- ≫ Dry-rubbed, hickory-smoked Boston butt
- » Ribs coated in a tangy red sauce served up with white bread
- » A signature pulled pork sandwich-infused with hickory flavor and served
- >> Pork shoulder with red sauce-pick your heat: mild, medium or hot

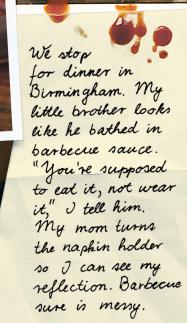


- ≫ Texas-style beef brisket
  and down-home cheese biscuit
- with chow-chow
- >> Pork-stuffed tater-a meat and potato lover's dream

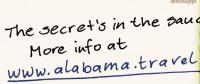


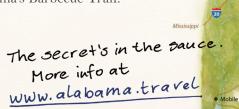
Which sauce is boss? Everyone's got their favorite. For some, nothing beats the chicken smothered in vinegar-based white sauce in North Alabama. Others swear

by ribs dripping in tomato-based sauce in West Alabama, where you use white bread instead of napkins to sop up every saucy drop. Discover your own personal favorite and see why we have a national reputation as a barbecue destination on a road trip along Alabama's Barbecue Trail.











**Get the App and Plan Your Vacation** Download the free Alabama BBQ Trail app today to discover the best Alabama BBQ in every corner

of the state. Find it at AlabamaBBQ.com.



