Sizzle & Smoke
by Mosaic of North Alabama

Inglis’s Harbor, Decatur, September each year (256) 356-0187/mosaicnalabama.org
Alabama’s first TRIPLE SCA sanctioned Steak Cook Off. Also includes a Kids Que turn in of Cheeseburgers, an anything goes appetizer ancillary and the Jack Daniel Cocktail ancillary. Live music on Friday night with food trucks. Open to the public. Admission, kids are free. Event information on social media platforms Facebook, Instagram, & Twitter.

Whistle Stop Weekend
John Hunt Park, 2151 Airport Rd., Huntsville
Whistle Stop Weekend painting & carving contest, costume contest, car show, olympic tournament, winches ride, beer & wine garden, and more.

Whistle Stop Weekend

By Mosaic of North Alabama

Huntsville's Downtown Square
Second Saturday of Octoberwhistlestopweekend.com
Two days of music, food and fun at the new festival grounds at John Hunt Park! Live entertainment, tasting opportunities, food trucks and the sweet smells from the award-winning barbeque cooks. Admission.

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**Recipe for Spicy Barbecue Sauce**

- **2 (28 oz.) cans Bush’s Baked Beans - Original**
- **4 tbsp. Dale’s or Moore’s steak marinade**
- **2 1/2 cups ketchup**
- **2 1/2 cups molasses**
- **2 1/2 cups brown sugar**
- **2 1/2 cups white vinegar**
- **1 1/2 TBSP mustard**
- **1 1/2 TBSP Worcestershire sauce**
- **2 teaspoons salt**
- **1/2 teaspoon ground black pepper**
- **1/2 teaspoon cayenne pepper**

**Cooking Method:** Indirect Heat

**Cooking time:** 50 minutes

Build a fire (wood or combination of charcoal and wood) for indirect cooking by situating the coals on only one side of the grill. In a small frying pan, sauté the onion and bacon together for 5 to 7 minutes, until the bacon starts to brown. Add the garlic to the pan, stir well, and sauté for an additional 30 seconds. Drain the rendered bacon grease and scrape the mixture into a large bowl. Add the remaining ingredients to the bacon grease mixture and mix well.

With a paring knife, slice off the top of each bell pepper. Pull out the core, veins, and seeds and discard. Fill each pepper with 3/4 cup of the baked bean mix.

Cook over indirect heat for 50 minutes, or until the filling is hot and crusty and the peppers soften.

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**Recipe for Peanut Butter Pie**

- **1/2 cup peanut butter**
- **dash salt**
- **1/4 cup sugar (for meringue)**
- **1 cup powdered sugar**
- **1 1/2 TBSP margarine, melted**
- **3 eggs, separated**
- **2 1/4 cups milk (divided)**
- **2 tsp vanilla extract**
- **9 inch deep dish pie shell**
- **1/2 cup all purpose flour**

Whisk in lightly beaten egg yolks, and then whisk in remaining egg whites. Pour over peanut butter crumbles in pie crust.

Prepare meringue by beating egg whites until foamy, add 1/4 cup sugar into peanut butter with a fork until mixture is crumbly. Whisk in melted margarine and vanilla until well combined. Place half of mixture in bottom of baked pie shell, reserve remainder. Whisk in 1/2 cup milk to form a paste and whisk well till blended smooth.

Over top of pie, being careful to seal at edges. Sprinkle remainder of peanut butter crumbles over top of pie.

Refrigerate for several hours before serving. ENJOY!!

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**Kansas City Style BBQ**

- **1 large onion, chopped**
- **8 red bell peppers**
- **1/4 cup worcestershire sauce**
- **1 tbsp. yellow mustard**
- **1/2 cup brown sugar**
- **1/2 cup pure maple syrup**
- **5 strips bacon, chopped**
- **2 garlic cloves, chopped**
- **3 15-oz cans kidney beans, drained**
- **3 15-oz. cans pinto beans, drained**

In a small frying pan, sauté the onion and bacon together for 5 to 7 minutes, until the bacon starts to brown. Add the garlic to the pan, stir well, and sauté for an additional 30 seconds. Drain the rendered bacon grease and scrape the mixture into a large bowl. Add the remaining ingredients to the bacon grease mixture and mix well.

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**Alabama BBQ Trail**

**Restaurants | Festivals | Recipes**

**ATHENS**
- Lawless Barbecue
- Whitt’s BBQ

**BOAZ**
- Dallie BBQ
- CHEEROKEE
- L.O. Bishop BBQ

**CULLMAN**
- Big Bob Gibson Bar-B-Q

**DECATUR**
- Lawless Barbecue
- Hampton Cove
- Lawless Barbecue - Meridianville
- Lawless Barbecue - Monrovia
- Lawless Barbecue - South Parkway
- KILLEN
- Lawless Barbecue
- MADISON
- Greenbrier Restaurant
- Lawless Barbecue
- MUSCLE SHOALS
- Lawless Barbecue
- NEW MARKET
- New Station BBQ
- RAINBOW CITY
- Scottsboro BBQ Festival
- SO-VADIA
- KG’s BBQ

**FLORENCE**
- Roadside Que
- Mid Creek Restaurant

**FORT PAYNE**
- Smokin’ on the Boulevard

**Huntsville**
- Lawless Barbecue
- Airport Rd./Whitesburg

**HOUSTON**
- Roadside Que

**HUNTSVILLE**
- Lawless Barbecue
- Mosaic of North Alabama

**HOLLYWOOD**
- Roadside Que

**MADISON**
- South Parkway

**MANNING**
- Parkett’s Restaurant
- Lawless Barbecue

**MARIANNA**
- Lawless Barbecue

**MONTGOMERY**
- Lawless Barbecue

**MURPHY**
- Lawless Barbecue

**NEW MARKET**
- Lawless Barbecue

**PICKENS**
- Lawless Barbecue

**PORTER**
- Lawless Barbecue

**FORT WORTH**
- Sizzle & Smoke

**MOWRYS SPRINGS**
- Lawless Barbecue

**MURDOCK**
- Lawless Barbecue

**NICKS**
- Lawless Barbecue

**ANNANDALE**
- Lawless Barbecue

**PHELPS**
- Lawless Barbecue

**RED HOOK**
- Lawless Barbecue

**ROCKVILLE**
- Lawless Barbecue

**STRATTON**
- Lawless Barbecue

**TUSCALOOSA**
- Lawless Barbecue

**TUSCUMBIA**
- Lawless Barbecue

**VANCE**
- Lawless Barbecue

**VAN HORN**
- Lawless Barbecue

**MC ALLISTER**
- Lawless Barbecue

**MERCER**
- Lawless Barbecue

**MERIDIANVILLE**
- Lawless Barbecue

**MARSDEN**
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**MONTICELLO**
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**MONTROSE**
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**MUNROVILLE**
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**MIDLAND**
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**MCCOMAS**
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LawLers Barbecue Athens
1900 Hwy 73 East/Exit 35 off I-65, Athens, AL 35611; (256) 323-1318; lawlersbarbecue.com. Open: M-Sa 10 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Decatur
788 Meltonia Road Suite 1, Decatur, AL 35601; (256) 628-1004; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Huntsville
5781 Hwy 187, Cullman, AL 35055; (256) 747-8500; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Hampton Cove
6727 Hwy 431 S, Suite N, Owens Cross Road, Huntsville, AL 35802; (256) 561-9347; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

LawLers Barbecue Killen
1333 Hwy 73 W, Killen, AL 35645; (256) 375-6464; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Meridianville
544 Hughes Road, Madison, AL 35646; (256) 375-6545; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Montevallo
11118 431 N, Suite A, Huntsville, AL 35803; (256) 863-6677; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Monrovia
1044 Big Bob Gibson Rd E, Monrovia, AL 35655; (256) 860-2000; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

LawLers Barbecue Muscle Shoals
701 Avalon Avenue, Muscle Shoals, AL 35661; (256) 310-7062; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

LawLers Barbecue South Parkay
11310 5 Memorial Parkway, SW, Huntsville, AL 35806; (256) 882-5404; lawlersbarbecue.com. Open: M-Sa 10 a.m.-8 p.m. Closed on Sundays on purpose.

Local Joe’s BBQ
4467 Rainbow Drive, Rainbow City, AL 35906; (256) 431-5179. Open: M-Sa 7 a.m.-7 p.m.

Mud Creek Restaurant
844 Co. Rd. 525, Hollywood, AL 35766; (256) 259-3403. Open: Tu-Sa 11 a.m.-9 p.m., Su 11 a.m.-3 p.m.

New Market BBQ
4501 Winchester Road, New Market, AL 35767; (256) 375-5585; newmarketbbq.com. Open: Tu-Sa 11 a.m.-7 p.m., Su 11 a.m.-4 p.m.

Puckett’s Restaurant
6776 AL 187 Cullman, AL 35050; (256) 666-3995; puckettsgro.com. Open: Su-Th 7 a.m.-9 p.m., F & Sa 7 a.m.-10 p.m. Closed on the Fourth.

Puckett’s Restaurant
4080 Florence Blvd., Florence, AL 35634; (256) 787-0099. Look for us on Facebook. Open: Th midnight until the sun goes down, Fr 5 a.m.-dark thurs, Sa 11 a.m.-5 p.m., or until we sell out. Extended hours for all major holidays, and then closed the weekend right after. Walk-ins are welcome, but call if you’re making a special trip.

Whit’s BBQ - Athens
1397 E Elm Street Athens, AL 35611; (256) 536-7065; www.whitssbbqoriginal.com. Open: Tu-Sa 11 a.m.-9 p.m., Su 10 a.m.-6 p.m.

Whit’s BBQ - Decatur
2838 Spring Ave. SW Decatur, AL 35601; (256) 334-7028. www.whitssbbqoriginal.com. Open: Tu-Sa 11 a.m.-9 p.m., Su 10 a.m.-6 p.m.