

Sizzle & Smoke by Mosaic of North Alabama

Ingall's Harbor, Decatur, September each year (256) 353-0157/mosaicnorthal.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.

Scottsboro BBQ Cook-Off Festival

Scottsboro Downtown Square Second Saturday of October Scottsborobbqcookoff.com

The Scottsboro BBQ Festival is a KCBS Backyard and Alabama BBQ Association sanctioned event. Arts/crafts & Food vendors, People's Choice Competition, Barq-off Dog competition, Kids Fun Zone, Kids-Q Competition, Pumpkin painting & carving contest, costume contest, car show, cornhole tournament, witches ride, beer & wine garden, and

Whistle Stop Weekend

John Hunt Park, 2151 Airport Rd., Huntsville

(256) 564-8100/www.whistlestopweekend.com Two days of music, food and fun at the new festival grounds at John Hunt Park! Live entertainment, tasting



restaurants festivals recipes

ATHENS

LawLers Barbecue Whitt's BBQ

BOAZ

Dales BBQ

CHEROKEE

L.O. Bishop BBQ

CULLMAN

Johnny's Bar-B-Q LawLers Barbecue Puckett's Restaurant

DECATUR

Big Bob Gibson Bar-B-Q LawLers Barbecue

Whitt's BBQ FLORENCE

Smokin' on the Boulevard

FORT PAYNE Roadside Que

HOLLYWOOD

Mud Creek Restaurant

HUNTSVILLE

LawLers Barbecue Airport Rd./Whitesburg LawLers Barbecue -

Hampton Cove LawLers Barbecue -Meridianville.

LawLers Barbecue -Monrovia

LawLers Barbecue -South Parkway

KILLEN

LawLers Barbecue

MADISON

Greenbrier Restaurant

LawLers Barbecue **MUSCLE SHOALS**

LawLers Barbecue

NEW MARKET

New Market BBQ

RAINBOW CITY

Local Joe's BBQ

SCOTTSBORO

50 Taters KC's BBQ

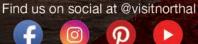
Alabama Mountain Lakes Tourist Association 402 Sherman St., SE • P.O. Box 2537 • Decatur, AL 35602

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warm or chilled. Add extra mayo if potato salad seems too dry.

leaving some lumps. Stir butter into potatoes. Add chopped eggs,

Cook potatoes until well done, drain. Slightly mash potatoes,

• 3/4 cup chopped onion

• 3 hard boiled eggs

• 1 tsp. salt

· 8 large potatoes, peeled, cubed

• 1/2 tsp. black pepper

A favorite by: Brenda P., Tanner, AL

Picnic Potato Salad

onion, pickle cubes, salt, pepper, mayo, and mustard. Serve

• 3/4 cup mayo (use a good brand) • 1 tbsp. mustard





• 1/2 stick real butter

• 1/2 cup sweet pickle cubes

800.648.5381 NorthAlabama.org

NºRTH ALABAM*a*

RESTAURANTS | FESTIVALS | RECIPES

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ALABAMA MOUNTAIN LAKES TOURIST ASSOCIATION

serving or for dipping. grilling. White sauce is also perfect to pour over chicken when Brush lightly over chicken during the last few minutes of

smooth. Add black pepper to taste. for 1 minute, or until thoroughly combined and mixture is batches; just add 1/2 of each ingredient and then repeat.) Blend blender or food processor. (It may be necessary to do this in 2 Place all salad dressing and vinegar in a very large bowl,

GREENBRIER

• 3/4 quart white vinegar

• I quart salad dressing (not mayonnaise)





You will either love it or hate it. There is no in between! Great on Best if eaten day it is made. This slaw is tart and sweet.

Mix gently by hand until the marinade and pepper is evenly

sure it has cooled enough!) Sprinkle the black pepper on it. into a large bowl and then pour slaw marinade over it. (make Grind the cabbage fine (3/16" or so) with a food processor. Put

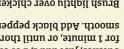
Take off stove, then cool quickly in refrigerator. occasionally and bring to a rolling boil for 10 minutes. vinegar into a sauce pan and stir in the sugar. On high heat, stir First make the slaw marinade (or buy it from us!). Pour the

Makes about a gallon or 30 servings

- fles nooqseaf •
- Tablespoon black pepper
- 2 or 3 heads of green cabbage
- 1 ⅓ pound granulated sugar • Quart 4% white vinegar



Slaw Old-Fashioned



ţreshly ground black pepper



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

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

worcestershire, and yellow mustard and mix well. beans, brown sugar, maple syrup, barbecue sauce, ketchup, bacon grease and scrape the mixture into a large bowl. Add the and saute for an additional 30 seconds. Drain the rendered 5 to 7 minutes, until the bacon starts to brown. Add the garlic In a small frying pan, saute the onion and bacon together for

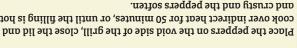
indirect cooking by situating the coals on only one side of the Build a fire (wood or combination of charcoal and wood) for

- 8 red bell peppers
- 1 tbsp. yellow mustard
 - 1/4 cup ketchup
- 1/2 cup pure maple syrup
- 2 garlic cloves, chopped

Peppers Stuffed Red Bell

Bar-B-Q

LIBSON



grill, leaving the other side void. Preheat the cooker to 400°F.

Cooking Method: Indirect Heat Cooking time: 50 minutes

- 1 large onion, chopped • 1/4 cup worcestershire sauce
 - 1/2 cup barbecue sauce
 - 1/2 cnb prown sugar
- 5 strips bacon, chopped • 3 15-oz cans kidney beans, drained • 3 15-oz. cans pinto beans, drained

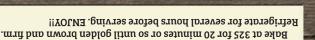


Salt and pepper to taste. Bake @ 350 for approx. 50 minutes. Mix all ingredients together and fold in cooked ground chuck.

- 4 tbsp. garlic powder • 3 tbsp. mustard
- J cnb ketchup (1/2 bottle) • I small onion chopped
 - J swall bell pepper chopped
 - 4 tbsp. Dale's or Moore's steak marinade

• 1 lbs. ground chuck - cooked and drained • 2 (28 oz.) cans Bush's Baked Beans - Original

A favorite by: Gina P., Gadsden, AL Cowboy Baked Beans



der of peanut dutter crumbies over top of pie. cup sugar and continue beating until soft peaks form. Spread Prepare meringue by deating egg whites until foamy, add $1/4\,$

stantly. Pour over peanut butter crumbles in pie crust. milk. Cover over medium heat until thickened, stirring con-Whisk in lightly beaten egg yolks, and then whisk in remaining Whisk in melted margarine and vanilla until well combined. 1/2 cup milk to form a paste and whisk well till blended smooth. In large saucepan, whisk together flour, sugar, and salt stir in

Place half of mixture in bottom of baked pie shell, reserve resugar into peanut butter with a fork until mixture is crumbly. in a small bowl, place powdered sugar and peanut butter. Cut Prick and then bake empty pie shell according to directions.

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2 tsp vanilla extract

1/2 cup peanut butter

· 1 cup powdered sugar 3 eggs, separated

- 1 1/2 TBSP margarine, melted

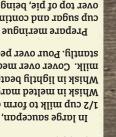
2 1/4 cups milk (divided)

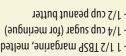
3/4 cup sugar 1/2 cup all purpose flour llads aiq dsib qaab dani 9

Peanut Butter Pie Old Fashioned

=BBO=

NEW MARKET







50 Taters

1497 County Park Road, Scottsboro, AL 35769; (256) 259-3222; Open: W-Th 11 a.m.-8 p.m., F-Sa 11 a.m.-9 p.m., Su 11 a.m.-3:30 p.m.; www.restaurantji.com/al/scottsboro/50-taters

2 Big Bob Gibson Bar-B-Q

1715 6th Ave. SE & 2520 Danville Rd. SW, Decatur, AL 35601; (256) 350-6969, (256) 350-0404; bigbobgibson.com Open: Seven days a week, 9 a.m.-8:30 p.m.

3 L. O. Bishop BBC

10 L.O. Bishop Lane, Cherokee, AL 35616; (256) 368-3635, (800) 368-3635; bishopsbbq.com. Online ordering or catering only.

4 Dales BBQ - Boaz

10850 AL Hwy. 168 (Mill St.), Boaz, AL 35957; (256) 593-1168; dales-bbq.com
Second location in Attalla on Gilberts Ferry Rd.
Open: M-Sa 10:30 a.m. to 8 p.m. Closed on
Sundays on purpose.

5 Greenbrier Restauran

27028 Old Hwy. 20, Madison, AL 35758; (256) 351-1800; oldgreenbrier.com Open: M-Sa 10 a.m.-8:30 p.m.

6 Johnny's Bar-B-Q

1401 4th. St. SW, Cullman, AL 35055; (256) 734-8539; johnnysbarbq.com Open: Tu- Sa 11 a.m.-8 p.m. Closed Su-M.

7 KC's Bar-B-

2300 County Park Rd, Scottsboro, AL 35769; (256) 999-0425 Open: M-Th 10:30 a.m.-8 p.m.,

F-Sa10:30 a.m.-9 p.m., Su 11 a.m.-3 p.m.

5004 A Whitesburg Dr, Suite A, Huntsville, AL 35802; (256) 880-1286; lawlersbarbecue.com Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose. LawLers Barbecue Athens

1506 Hwy 72 East/Exit 35 off I-65, Athens, AL 35611; (256) 233-1818; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Glosed Su on purpose.

10 LawLers Barbecue Decatur

725 Beltline Road Suite 1, Decatur, AL 35601; (256) 822-1006; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Su on purpose.

11 LawLers Barbecue Cullman

5781 Hwy 157, Cullman, AL 35055; (256) 747-5500; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

12 LawLers Barbecue Hampton Cove

6727 Hwy 431 S, Suite N, Owens Cross Road, Huntsville, AL 35802; (256) 585-3247; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

13 LawLers Barbecue Killen

1333 Hwy. 72 W, Killen, AL 35645; (256) 272-5464; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

14 LawLers Barbecue Madison

544 Hughes Road, Madison, AL 35758; (256) 772-0590; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

15 LawLers Barbecue Weridianville 11818 231/431 N, Suite A, Huntsville, AL 35802;

(256) 828-6677; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

1047 Jeff Road, Suite 10, Huntsville, AL 35802; (256) 830-8200; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.

HawLers Barbecue Muscle Shoals 802 Avalon Avenue, Muscle Shoals, AL 35661; (256) 320-7062; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays



11310 S Memorial Parkway, SW, Huntsville, AL 35802; (256) 882-5404; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.

19 Local Joe's BBQ

4967 Rainbow Drive, Rainbow City, AL 35906; (256) 438-5179. Open: M-Sa 7 a.m.-7 p.m.

20 Mud Creek Restaurant

844 Co. Rd. 213, Hollywood, AL 35752; (256) 259-2493

Open: Tu-Sa 11 a.m -8 p.m., Su 11 a.m.-3 p.m.

New Market BBC

5601 Winchester Road, New Market, AL 35761; (256) 379-5525; newmarketbbq.com.

Open: F-Sa 11 a.m.-7 p.m., Su 11 a.m.-4 p.m.

Puckett's Restaurant

6076 AL-157 Cullman, AL 35055; (512) 658-3988; puckettsgro.com.

Open: Su-Th 7 a.m.-9 p.m., F & Sa 7 a.m.-10 p.m.

23 Smokin' on the Boulevard

4080 Florence Blvd., Florence, AL 35634; (256) 757-0099; Look for us on Facebook.

Open: Th noonish until the sun goes down, Fr 8 a.m.-dark thirty, Sa 8 a.m.-2 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.

Whitt's BBO - Athens

1397 E Elm Street Athens, AL 35611; (256) 232-7928; www.whittsbbqoriginal.com. Open: Tu-Sa 10 a.m.-6 p.m., Su 10 a.m.-2 p.m.

25 Whitt's BBQ - Decatur

2532 Spring Ave. SW Decatur, AL 35601; (256) 232-7928; www.whittsbbqoriginal.com. Open: Tu-Sa 10 a.m.-6 p.m., Su 10 a.m.-2 p.m.











