



Sizzle & Smoke

Ingall’s Harbor, 802 Wilson Street NW, Decatur
Typically last full weekend in September
www.facebook.com/mosaicsizzleandsmoke
Mosaic Mentoring of North Alabama is excited to offer Alabama’s only triple steak cookoff, a Steak Cookoff Association (SCA)-sanctioned event. Sizzle and Smoke is a two-day competition promising exciting grilling action and good times where anyone can take their skills to the grill and enter the competition as long as they are members of the SCA. There are also food trucks, car show, and a steak sandwich sale for the public along with raffle prizes and a silent auction. Free admission.

Scottsboro BBQ Festival

Scottsboro Downtown Square
Second Saturday of October
Scottsborobbqfestival.fun
The Scottsboro BBQ Festival is a KCBS and ABA sanctioned event and features three competitions – People’s Choice, Backyard and Kids-Q. Other activities adding to the fun include arts and crafts, dog parade, cornhole tournament, car, truck and cycle show, beer garden and a kids zone. Free admission.



NORTH ALABAMA
Alabama Mountain Lakes Tourist Association
800.648.5381 • www.NorthAlabama.org
Get the free BBQ Trail Pass on our website to earn a free t-shirt.
Find us on social at @visitnorthal
5-24/Printed in USA



Take a scrumptious journey across North Alabama
NorthAlabama.org
ALABAMA MOUNTAIN LAKES TOURIST ASSOCIATION

White BBQ Sauce

• 1 quart salad dressing (not mayonnaise)
• 3/4 quart white vinegar
• freshly ground black pepper

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

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

Old-Fashioned Slaw

• Quart 4% white vinegar
• 1 1/2 pound granulated sugar
• 2 or 3 heads of green cabbage
• Tablespoon black pepper
• Teaspoon salt

Makes about a gallon or 30 servings

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

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

Mix gently by hand until the marinade and pepper is evenly worked in.

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

Picnic Potato Salad
A Favorite by: Brenda P, Tanner, AL

• 8 large potatoes, peeled, cubed
• 3 hard boiled eggs
• 3/4 cup chopped onion
• 1/2 cup sweet pickle cubes
• 1/2 tsp. black pepper
• 3/4 cup mayo (use a good brand)
• 1/2 tsp. mustard
• 1/2 stick real butter
• 1 tsp. salt

Cook potatoes until well done, drain. Slightly mash potatoes, leaving some lumps. Stir butter into potatoes. Add chopped eggs, onion, pickle cubes, salt, pepper, mayo, and mustard. Serve warm or chilled. Add extra mayo if potato salad seems too dry.

Stuffed Red Bell Peppers

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

Build a fire (wood or combination of charcoal and wood) for indirect cooking by situating the coals on only one side of the grill, leaving the other side void. Preheat the cooker to 400°F.

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

Place the peppers on the void side of the grill, close the lid and cook over indirect heat for 50 minutes, or until the filling is hot and crusty and the peppers soften.

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

• 2 (28 oz.) cans Bush's Baked Beans - Original
• 1 lbs. ground chuck - cooked and drained
• 4 tbsp. Dale's or Moore's steak marinade
• 1 small bell pepper chopped
• 1 cup ketchup (1/2 bottle)
• 4 tbsp. garlic powder
• 3 tbsp. mustard

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

Old Fashioned Peanut Butter Pie

• 9 inch deep dish pie shell
• 1/2 cup all purpose flour
• 3/4 cup sugar
• 2 1/4 cups milk (divided)
• 1 1/2 TBS margarine, melted
• 1 cup powdered sugar
• dash salt

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

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

Prepare meringue by beating egg whites until foamy, add 1/4 cup sugar and continue beating until soft peaks form. Spread over top of pie, being careful to seal at edges. Sprinkle remainder of peanut butter crumbles over top of pie.

Bake at 325 for 20 minutes or so until golden brown and firm. Refrigerate for several hours before serving. ENJOY!!

North Alabama Barbecue Trail



Note: Map icons represent the city in which BBQ Trail members are located, not their exact location within each city. Trail members will be glad to provide driving directions should you wish to call, or visit their websites, consult a local map, or use your GPS navigation.

- ATHENS -

- 1 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. Closed Su on purpose.

- 2 Whitts Barbecue Athens**
1397 East Elm Street, Athens, AL 35611;
(256) 232-7928; www.whittsbbqoriginal.com/
athens-original.
Open: Tu-Sa 10 a.m.-6 p.m., Su 10 a.m.-2 p.m. Closed M.

- CHEROKEE -

- 3 L. O. Bishop BBQ**
Sold in local grocery stores and select Walmart
locations.

- CULLMAN -

- 4 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.
- 5 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.

- 6 Puckett's Restaurant**
6076 AL 157, Cullman, AL 35058 (256) 841-7774;
www.puckettsrestaurant.com/cullman
Open: Su-Th 7 a.m.-9 p.m., F-Sa 7 a.m.-10 p.m.

- DECATUR -

- 7 Big Bob Gibson Bar-B-Q**
1715 6th Ave SE, Decatur, AL 35601;
(256) 350-6969; bigbobgibson.com
Open daily 9:30 a.m.-8:15 p.m.

- 8 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.

- 9 Whitt's BBQ - Decatur**
2532 Spring Ave. SW, Decatur, AL 35601;
(256) 350-2748; www.whittsbbqoriginal.com/
spring-ave. Open: Tu-Sa 10 a.m.-7 p.m. Closed Su-M

- FLORENCE -

- 10 306 Barbecue**
322 N Court Street, Florence, AL 35630;
(256) 766-5665; 306bbq.com/florence
Open: Su-Th 11 a.m.-9 p.m., F-Sa 11 a.m.-10 p.m.
Christmas Eve: 11 a.m.-4 p.m., Christmas Day - Closed.

- HUNTSVILLE -

- 11 LawLers Barbecue Airport Rd/Whitesburg**
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.

- 12 LawLers Barbecue Meridianville**
11818 251/431 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.

- 13 LawLers Barbecue Monrovia**
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.

- 14 LawLers Barbecue South Parkway**
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.

- 15 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.

- KILLEN -

- 16 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.

- MADISON -

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

- 18 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.

- MUSCLE SHOALS -

- 19 LawLers 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 on
purpose.

- NEW MARKET -

- 20 New Market BBQ**
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.

- RAINBOW CITY -

- 21 Local Joe's BBQ**
4967 Rainbow Drive, Rainbow City, AL 35906;
(256) 438-5179. Open: M-Sa 7 a.m.-7 p.m.

- SCOTTSBORO -

- 22 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.menupix.com/alabama/restaurants/
380143895/50-Taters-Scottsboro-AL

- 23 KC's Bar-B-Q**
2300 County Park Rd, Scottsboro, AL 35769;
(256) 999-0425; Open: M-Th 10:30 a.m.-8 p.m.,
F-Sa 10:30 a.m.-9 p.m., Su 11 a.m.-3 p.m.

