

## 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.



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,

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· Įcespj) dround plack pepper • 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

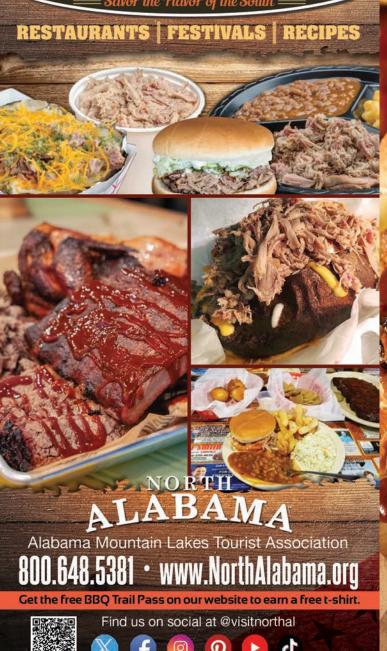
- fles nooqseaf •
- Tablespoon black pepper
- 2 or 3 heads of green cabbage
- 1 ⅓ pound granulated sugar
  - Quart 4% white vinegar

Slaw Old-Fashioned



Bar-B-Q LIBSON





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

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

A favorite by: Brenda P., Tanner, AL

Picnic Potato Salad

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

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

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

Cooking Method: Indirect Heat Cooking time: 50 minutes

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

1/2 cup barbecue sauce

• 1/2 cnb prown sugar





NºRTH ALABAMA

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ALABAMA MOUNTAIN LAKES TOURIST ASSOCIATION

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

• 3 tbsp. mustard

• 4 tbsp. garlic powder

• J cnb ketchup (1/2 bottle) • I small onion chopped

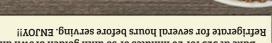
• J swall bell pepper chopped

• 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



Bake at 325 for 20 minutes or so until golden brown and firm.

der of peanut butter crumbles 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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1/2 cup peanut butter

· 1 cup powdered sugar

• 1/4 cup sugar (for meringue)

3 eggs, separated - 1 1/2 TBSP margarine, melted 2 tsp vanilla extract

2 1/4 cups milk (divided)

3/4 cup sugar

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



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**NEW MARKET** 



## - 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. Thitts Barbecue Athen

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 -

Sold in local grocery stores and select Walmart locations.

- CULLMAN -
- 1401 4th. St. SW, Cullman, AL 35055; (256) 734-8539; johnnysbarbq.com Open: Tu- Sa 11 a.m.-8 p.m. Closed Su-M.
- 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. 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 -
- 1715 6th Ave SE, Decatur, AL 35601; (256) 350-6969; bigbobgibson.com Open daily 9:30 a.m.-8:15 p.m.
- 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.

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 -

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 -

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

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.

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

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

5601 Winchester Road, New Market, AL 35761; Open: F-Sa 11 a.m.-7 p.m., Su 11 a.m.-4 p.m.

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

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

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.











